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WINTER GOURMET 2015-16

Gifts With Japanese Twists

Special Interview

LADYBABY
(Pop Metal Band)

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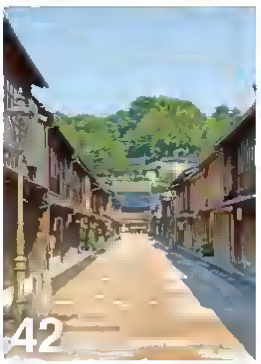

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LADYBABY

Ladybaby became a worldwide phenomenon in July when their debut music video "Nippon Manju" an ode to Japan's tourist attractions, went viral. The pop metal band consisting of two Japanese teenage idols and thirty-something Australian cross-cosplay wrestler/actor/singer chat with Chopsticks NY during their visit to New York.

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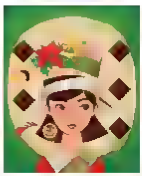

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Pouta Pouta
www.as-amid.com

The theme of the cover of this month is "Winter Gourmet". To find out more about it, check out the featured section from page 7

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"I think one of the beautiful things about this is it seems impossible. There's an element of 'anything's possible.'"

—— LADYBABY

LADYBABY became a worldwide phenomenon in July when their debut music video, "Nippon Manju," an ode to Japan's tourist attractions, went viral. While two of the members, junior idols Rei Kuromiya and Rie Kaneko, are the kind of adorable singers you'd expect from J-pop, the third is Ladybeard: an Australian-born, cross-dressing wrestler, singer, and actor who's an entertainment sensation in Japan. LADYBABY pairs catchy idol pop with Ladybeard's metal growls and cute-but-violent dance moves, and the result is so infectious, they sold out the New York venue Sounds of Brazil (SOB's) on October 11, their first show outside of Japan.

Through LADYBABY, what do you promote to the world?

RIE We like to promote kawaii culture, but LADYBABY's music makes you spirited and happy. So, what we like to do is to spread music that makes people happy.

Ladybeard (LB) I think one of the beautiful things about this is it seems impossible. It could never ever, ever work. There's an element of "anything's possible."

What would you convey in your debut music video "Nippon Manju"?

RIE It's a message song that promotes Japanese culture, introducing tourist spots like Kaminari-mon in Asakusa and TokyoSkytree as well as unique cultures like cosplay and conbini (Japanese style convenience stores).

Not many Americans know about your Ladybeard character. So, tell us about her.

LB Ladybeard is a 5-year-old Japanese girl strangely trapped in the body of a 30-something-year-old Australian man. She loves kawaii, very beautiful things and loves sweetness and niceness and friendliness, but also is a pro wrestler who is also a big fan of destroying and crushing anyone who stands in her way or says anything nasty.

Ladybaby's show at SOB's was so successful. What do you think of the audience reception in New York compared with audiences in Japan?

RIE As soon as I stood on the stage at SOB's, I was

overwhelmed. I can never forget that excitement.

RIE. In Japan, female fans tend to be shy about cheering out loud, but fans in the U.S. weren't shy at all.

LB. I was actually surprised by how much support we got from New Yorkers, especially considering that there were a couple of technical glitches in the show. I was expecting that New York audiences, at the first sign of trouble, might say, "Ah well, he was awesome on the Internet, but I guess they're actually no good," and go home. It turned out they were incredibly warm and incredibly supportive. They made so much noise, we couldn't hear our own track on stage!

You were present at New York Comic Coo oo October 11 to meet fans. Please tell us about your experieoce.

LB NEW YORK COMIC CON IS MADNESS! It's so huge and there are people everywhere but at the same time everyone is so casual about it. The atmosphere is so exciting. I had never seen anything like it.

What do yoo think about the differeoces in cosplaying betweeu Japan and the U.S.?

LB I think the most interesting difference is in Japan, for Comiket, everyone goes to Tokyo Big Sight, and they change there and go out to the photo section and take their photos, and then they go back and change again. Whereas in America, everyone's just walking around as Wolverine or whatever, having a Coke, and Darth Vader's smoking. Here, people get dressed up and it's this huge fancy dress party for everyone, as opposed to Japan where it seems much more like a fashion show where people exhibit their work.

What made you start cosplaying?

LB. I started cross-dressing at the age of 14. I wore my sister's school uniform and went partying.

I got a chance to cosplay when I came to Japan. My manager, Naoko has published many cross-dressing photo books, so she carries a lot of women's dresses in bigger sizes. We've got 30 or 40 different getups that we go through now. My personal favorite is my wrestling bikini because I designed it myself, so it's special for me and the easiest one to move in.

How is it being "gaitare," a foreign celebrity in Japan?

LB It is a unique situation, because especially when you're trying to do comedy, you have a massive cultural difference. A lot of the time I'll be going along in the show and doing something that I think is perfectly normal, and then everybody laughs at me for something that was funny that I did—that I didn't even know that I did, because I'm a foreigner—and it's funny because I didn't know that I did it, because I'm a foreigner. But then at the same time, a lot of the jokes that I structure, and I think to myself, "Hehaheh, the audience will love this!"—sometimes I drop the punchline and there's no reaction whatsoever. It's an incredibly unique, interesting, revealing, and at times challenging cultural experience. I'm still learning how to be a celebrity in Japan and be the celebrity Japanese fans want me to be.

Could you tell us about your single coming out in December?

LB The theme of "Age Age Money" is we wanna get paid more, something we can all relate to.

REI "Age Age Money" is a rock 'n' roll style song, which is easy to ride on the rhythm.

RIE "Age Age Money" nicely blends up-tempo pop and slow ballad-like tunes. I particularly like the phrase "I can't go on this way without believing that my effort will be rewarded some day."

"Beard Chan Robot" is a playful song that makes you really happy. It reminds me of my childhood actually, and I can be like a child just by singing that song. I can forget that I'm 17 and kick up a racket.

What are some of the places in Japan that yoo would recommend travelers visit?

LB Definitely visit Osaka because it is a wonderful city and everyone is incredibly warm and friendly and wants to talk all the time. Harajuku is the most Japanese thing you will ever do in your life, so you have to go there. That aside, I would suggest trying to get off the beaten track a little bit. Japan has a lot of beautiful natural spots, but they are outside the cities—mountains, and lakes, and all kinds of beautiful stuff.

You are a professiooal actor and wrestler as well. If you got an offer from Hollywood to play a soperhero, whom would you like to play?

LB Ladybeard!

What would your superpower be?

LB I think that answers itself. I'm a 5-year-old with a beard who destroys things.

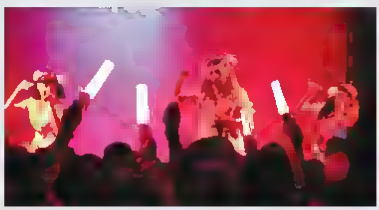
—Interview by *Victoria Goldenberg*

LADYBABY Official Site
www.clearstone.co.jp/ladybaby/

'Nippon Manju' music video
www.youtube.com/watch?v=M8-vje_bq9c

LADYBABY

LADYBABY was formed by the costume company, Clearstone Co., Ltd., and consists of Ladybeard, Rei Kuromiya, and Rie Kaneko. Ladybeard is the cross dressing persona of Rick Magarey, who was born in Adelaide, Australia, and has been performing in Japan as a wrestler, metal singer, and model since 2011. Kuromiya, 14 years old, and Kaneko, 17 years old, were winners in the 2015 MissID idol contest, and Kuromiya also sings in the band BRATS. Ladybaby's first single, *Nippon Manju*, was released by Clearstone Records in July 2015.



All Things New from Stores, Products to Events

PRODUCT

Hobonichi Techo: An Elegant Daily Planner from Japan

Even though our world has gone digital, many people still appreciate the experience of putting pen to paper when engaging in creative and reflective activities. In Japan, a daily planner called the Hobonichi Techo has been very popular since its release in 2002. It has one page per day on which you can jot down personal observations, draw sketches, or even paste memorabilia such as photos and concert tickets as you wish. Fans of the planner also appreciate its high quality paper and lay-flat binding, which make it comfortable to use. It's an ultimate "user's planner" that was developed by the online community that subscribed to "Hobo Nikkan Itoi Shinbun" (which translates to "the almost daily newspaper written by Itoi"), a blog by the famous writer Shigesato Itoi. This year, Kinokuniya Bookstore in Midtown Manhattan has begun carrying the Hobonichi Techo for the first time.

In Japan, there are four versions of the Hobonichi Techo: the Original, the Weeks, the Cousin, whose generous A5 size allows more space for scribbling and writing, and the Hobonichi Planner, which is an English language version of the Original. Mr. Iwasa of Kinokuniya, where the Original, the Weeks and the Hobonichi Planner are sold, says that the Planner is selling even more briskly than the others. The Planner features daily inspirational quotes that have been translated into English and information that travelers to Japan might appreciate, such as tips for an enjoyable Japanese dining experience and a map of Japan. Retailing for $43.75, it would make a fitting holiday gift for anyone who appreciates fine stationery.

The Hobonichi Planner comes in an attractive shade of black and features rounded corners which minimize creases and damage.

Each daily page in the Hobonichi Planner has an inspirational quote that has been translated into English.

A weekly version of the Japanese language Hobonichi Techo. Weeks is wallet size. Kinokuniya Bookstore carries several different cover styles.

A handy section in the back of the Hobonichi Planner includes tips that travelers to Japan may find useful.

Info: www.1101.com/store/techo/2016/planner/index.html **Kinokuniya Bookstore** (stationery section) 1073 6th Ave. (bet. 40th & 41st Sts.) Basement, New York, NY 10018 | TEL: 212-869-1700

BOOK

A Bittersweet, Cute Tale of Two Dinosaurs

Once upon a time, as volcanoes erupt with great roars and the ground below quakes, a hungry tyrannosaurus meets a lonely baby ankylosaurus. The tyrannosaurus is about to pounce when the baby ankylosaurus cries out "Daddy!" and grabs onto his leg. A magical story follows. *You Look Yummy!* (Museyon) is a children's picture book by award-winning Japanese author, Tatsuya Miyanishi. It tells of an impossible kinship between two different dinosaur species from different generations, drawing readers into the world of dinosaurs. The ending of this odd-couple tale will melt your heart.

Miyanishi started his career as a graphic designer before becoming a picture-book author, and his simple yet elaborate style is as adorable and convincing as the story. With 26 beautiful color illustrations, the book is written for children five to seven years old, but it is sure to please both kids and grown-ups alike.

A simple misunderstanding leads to a unique friendship between a tyrannosaurus—a carnivore—and an ankylosaurus, an herbivore.

There are thirteen books in Miyanishi's tyrannosaurus series so far, with combined sales of more than three million copies in Japan, China, Korea, Taiwan, and France.

Info: www.museyon.com/shop/you-look-yummy/

CAFE

All Things Tea and Rice Balls

Yaya Tea Garden, located at the intersection of commercial, residential, and school zones in Manhattan's Chinatown, has been offering quality tea, rice balls, and snacks at affordable prices to locals. At last, a branch has now opened in Brooklyn's Chinatown near Bay Parkway. Since the area is more residential, Yaya Tea Garden Brooklyn has a larger dining area and an extensive snack section, allowing customers to enjoy casual meals and to browse in a relaxing environment.

Like its original location, Yaya Tea Garden Brooklyn serves a wide variety of brewed teas using premium tea leaves sourced from Fujian Province, China, famous for its tea production. Yaya's onigiri rice balls are served in a unique sandwich style with an abundance of filling choices, ranging from classic (*Salmon* and *Plum*) to creative (*Seaweed, Crab Meat & Egg* and *Fried Spam*). The café keeps exploring new flavors for onigiri and recently added *Pork Sausage with Radish & Sweet Chili* and *Crawfish with Seaweed Salad & Spicy Mayo*, both of which go beyond traditional onigiri. Yaya Tea Garden Brooklyn also serves light meals, including yakisoba (Japanese-style chow mein) and donburi rice bowls.

Yaya uses premium tea leaves sourced from China. It carries brewed tea to go, loose-leaf tea, and many tea time items, including Yaya's original portable tea maker and bottles.

Tea and onigiri rice balls are an inseparable combination. Yaya's onigiri style layers rice and ingredients like a sandwich. Onigiri dipping sauces are also unique to Yaya.

Yaya Tea Garden Brooklyn's snack section is much bigger than that of its Manhattan location. The expanded shelves are packed with sweets and snacks, mainly from Japan, and are irresistible. Yaya goes to great effort to carry items that other Asian grocery stores don't have.

Yaya Tea Garden Brooklyn 2320 86th St., Brooklyn, NY 11214 | www.yayatea.com

DRINK

A Special Brew for Kubota's 30th Anniversary

Kubota is one of the most coveted sake brands in the U.S. due to its ability to accommodate varieties of cuisines. Asahi Brewery, which produces the brand, has been in business since 1830, is celebrating the thirtieth anniversary of the Kubota brand's inauguration this year. For this milestone, Asahi Brewery released Kubota 30th Anniversary Sake, a junmai daiginjo. Using Gohyakumangoku sake rice polished to 50%, this special junmai daiginjo sports the elegant aroma of pears and melons, with a great balance of acidity and sweetness, and the crisp finish, particularly when chilled, enhances anything you eat. Enwrapped in artisanal paper from Echigo Kadoide Washi for its label, the bottle itself exudes special, making it all the more alluring. Numbers are limited, so make sure to secure yours today.

Asahi Shuzo www.asahi-shuzo.co.jp/kubota/ (Japanese only)

FOOD

Ajinomoto Dipping Sauces--For Your Invigorating Party Meals

Perfectly timed for the upcoming home party season, Ajinomoto Windsor, Inc. is launching a series of dipping sauces that can instantly spice up your meals. Like other products from the company, including hondashi (granulated dashi broth concentrate) and pre-cooked frozen items like gyoza and donburi bowls, the dipping sauces drastically cut your cooking time and make your dinnertime fun.

The Ajinomoto Dipping Sauce series comes in four flavors, all of which are rich in umami. *Rich Sesame* (savory delight with creamy texture), *Spicy Miso* (a unique mash-up of Japanese miso and Sichuan peppers), *Spicy Shoyu* (fiery mix of chili, shoyu and vinegar), and *Gyoza* (a classic blend of shoyu and rice vinegar). They are ideal for the staple Japanese winter party dish, nabe hot pot, which is usually served with different kinds of dipping sauces and condiments. Pick up your favorite ingredient from the piping hot nabe and dip it into your choice of sauces, and enjoy countless combinations of flavors. Of course you can use the sauces with your favorite finger food items, such as chicken wings, vegetable sticks, cheese sticks and chips.

This winter, you will have chances to sample Ajinomoto Dipping Sauce at the Ajinomoto Demo table in selected Asian grocery stores. For time and locations, check with your local Asian groceries.

Ajinomoto Windsor, Inc. www.ajinomotofoods.com

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WINTER GOURMET 2015

'Tis the exciting season of parties and dining out. To help you plan your holiday festivities, Chopsticks NY brings you information on great deals, limited offers and winter delicacies from local restaurants. Also introducing newly opened and re-opened restaurants.

Page 8 Newly Opened Restaurants in 2015

AZABU / AZASU / Honshu / ICHI 88 / JIN RAMEN / KURO OBI at ROW NYC / MOCU-MOCU / Okiway / SAKE BAR HAGI 46 / Samurai Papa BS / Shinya Shokudo

Page 13 Featured Restaurants

JIN RAMEN / Phoenix Garden / Aburiya Kinnosuke / Donguri / Hide-Chan Ramen / Kaname Restaurant / NARUTO RAMEN / Nippori / Songkran Thai Kitchen / TOTTO RAMEN Hell's Kitchen / TOTTO RAMEN Midtown West / Umami Shoppu

Listing

Japanese Restaurant

Asian Restaurant

Newly Opened Restaurants in 2015

A Hang Out Spot with Michelin Star Sushi

AZABU
428 Greenwich St. (bet. Laight & Vestry Sts.) New York, NY 10013
TEL. 212-274-0428
Lunch: Mon-Fri 12 pm-2:30 pm, Dinner: Mon-Thu 5:30-10:30 pm, Fri-Sat 5:30-11 pm, Sun 5-10 pm

A hidden gem on the cobbled streets of Tribeca **AZABU** boasts an extensive list of *izakaya* (tapas-style) dishes. Mouth-watering options, from *Miso-Glazed King Crab* to favorites like *Sweet Corn Tempura* and ginger marinated karaage fried chicken, are made more approachable by *omakase* tasting menus and lunch-hour *teishoku* sets that change monthly. Customers also enjoy Michelin Star awarded sushi from the downstairs sushi bar of the same name, and can even purchase party platters for pickup or delivery. The sake list offers helpful tasting flights organized by grade to help you become an expert, or you can find your favorite, amidst their wide selection. Often this level of fine dining comes paired with intimidating, rigid formality but this laid back local favorite is ideal for dropping by and exploring modern and traditional Japanese food in comfort.

Sweet Corn Tempura is a delicate appetizer made of corn-cob slices that are lightly battered and fried for a perfect crispness

AZABU's casual chic decor and cheerful staff invite you for a satisfying dining experience

Big Sumo-Style Meals

AZASU
49 Clinton St. (Rivington & Stanton Sts.), New York, NY 10002
TEL. 212-777-7089 | www.azasunyc.com
Mon-Thu: 6-11 pm, Fri & Sat: 6 pm-1 am

Lower East Side izakaya **AZASU** revamped itself into a sumo wrestling concept restaurant this September. The new AZASU's star is Chanko-nabe, a style of hot pot that is sumo wrestlers' staple dish. With a heap of ingredients, the nabe makes you absolutely stuffed and happy, ultimately energized. For all the gluttons, they have created two Bonenkai (year-end party) plans. Served during the month of December, the *Ozeki Course* ($50) starts with edamame and chanko salad, and then goes on to yellowtail tataki and kushiage skewers (beef asparagus, crab cream, shrimp) before the climax with Chanko-nabe. The course finishes with savory porridge using the dashi broth from the nabe. For dessert, you can enjoy Japanese style soft ice cream. For those who have a slightly smaller stomach, the *Komusubi Course* ($40) is recommended.

AZASU still serves izakaya dishes, so regulars won't miss their popular kushiage (fried skewers), gyoza fried dumplings and karaage fried chicken

Watch videos from sumo tournaments while you dig in. Sumo related events are also held monthly

Upscale Dining Where You Feel at Home

Honshu
95 Greene St., Jersey City, NJ 07302
TEL. 201-324-2786 | www.honshulounge.com
Lunch: Mon-Fri 11:30 am-3 pm, Dinner: Sun-Thu 5-10 pm, Fri-Sat 5-11 pm

Jersey City's favorite Japanese restaurant, **Honshu** has found a new home only a few blocks away from the original location. Almost double in size and equipped with a full bar, private space and outdoor terrace, the upgraded Honshu serves fancy Japanese dishes with multi-cultural influences. Do not miss their signature *Spicy Tuna Tartare*, cone-shaped spicy tuna atop a deep-fried sushi roll, and *Grilled Tuna Steak*, coated with a dusting of cayenne pepper, topped with mango salsa, and garnished with wasabi cream sauce. They constantly refresh their menu to let their regulars find new flavors each time they visit. They also carefully curate their liquor selection, perfectly pairing it with their food and keeping selections within $50 per bottle. Accommodating up to 165 people, Honshu is a perfect destination for the upcoming party season.

You will be surprised by the orchestration of textures and tastes of *Grilled Tuna Steak*.

After 7 pm, Honshu's full bar becomes a cocktail lab offering a variety of cocktails paired with their tapas style dishes.

Fishmonger's Sushi Joint

ICHI 88
168 1st Ave. (bet. 11th & 12th Sts.), New York, NY 10009
TEL. 212-777-1989 | www.ichi88.com
Mon-Thu 11:30 am-11 pm, Fri & Sat: 11:30 am-Midnight, Sun. 12 pm-11 pm

ICHI 88 located in the East Village is a sushi restaurant owned by a seafood provider, offering dishes using the freshest ingredients available at affordable prices every day. The most popular dish there is *Sashimi Monawase* (an assorted sashimi platter), prepared with carefully selected fish by Japanese sushi chefs. They also serve tapas-style appetizers that are perfect with Japanese sake.

This seared salmon sushi (top) has a Scandinavian influence. While fresh seafood is ICHI 88's specialty you can still enjoy meat dishes (left).

Enjoy sushi and sashimi crafted by Japanese sushi chefs in the spacious and relaxing dining area.

UWS Ramen Fans Rejoice

JIN RAMEN
462 Amsterdam Ave., (bet. 82nd and 83rd Sts.)
New York, NY 10024 TEL. 646-657-0755 | www.jinramen.com
Lunch: Mon-Sun 11:30 am-3:30 pm
Dinner: Mon-Thu 5-11 pm, Fri-Sat 5 pm-Midnight, Sun 5-10 pm

JIN RAMEN's Upper West Side outpost is not only a great addition to a ramen deprived neighborhood, but is quite possibly the more comfortable of its two locations - perfect for those seeking a more leisurely meal than often associated with in-and-out ramen joints. All the favorite dishes are here, from the *Miso Ramen* to the *Spicy Tonkotsu*, the pork buns and chicken karaage. And what's even better is that the Harlem location's next-door Kissaten Jin café menu has also been incorporated into this location, which means that its entire selection of donburi rice dishes is available as well. Jin is one of the few house-made ramen places that also serves house-made soba (buckwheat) noodles, which is a boon for the health conscious. Everything this restaurant is doing will result in more New Yorkers happily surviving the dreary winter months.

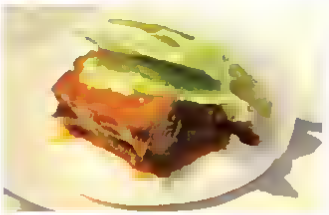
Potato salad and sweet sesame green beans. A perfect start with hot sake.

More room means more chances for you to fill your belly with a hearty bowl of your choice.

Craft Ramen for Take-Out

KURO OBI at ROW NYC
700 8th Ave., 2nd Fl. (at 44th St.), New York, NY 10036
http://citykitchen.rownyc.com/vendors/kuro-obi/
Sun-Wed: 11 am-9:30 pm; Thu-Sat: 11 am-11:30 pm

Ippudo has launched its spin off, **KURO OBI at ROW NYC**, offering the highest quality of ramen via the quickest and most hospitable means possible. Do not miss their *Shiro Obi Classic*, which has a simple yet complex flavor of chicken paitan and tonkotsu cloudy soup, and their winter special, robust *Tap-Out Ramen* topped with original meat sauce.



Vigorous *Tap Out Ramen* (left) is even more energized with *Pork Buns* that feature steamed pork belly chashu coated with special barbecue sauce.

KURO OBI serves ramen that is equally as tasty as Ippudo. Its second location will soon open near Grand Central Station.

Charming Sweet and Savory Treats

MOCU-MOCU
746 10th Ave., (bet. 50th & 51st Sts.), New York, NY 10019
TEL. 212-765-0197 | www.mocu-mocu.com
Tue-Thu: 11:30 am-10 pm; Fri & Sat: 11:30 am-11 pm; Sun: 11:30 am-9 pm

Opened in June, **MOCU-MOCU** is an adorable little cafe/diner run by two Japanese sisters. Specializing in Hiroshima style okonomiyaki, oban-yaki (pancake with sweet filling), and home style dishes prepared with a cute touch. Recommended during winter is the *Hiroshima-Yaki Set*, which comes with Hiroshima-yaki, your choice of pumpkin soup and kale chips, edamame vichyssoise soup with dried edamame, or miso soup. Topped with spicy mayonnaise and original okonomiyaki sauce and stuffed with an abundance of ingredients, Hiroshima-yaki satisfies your body and soul. Oban-yaki has two batter choices (plain or matcha) and a variety of fillings from traditional red bean paste to creative flavors such as apple compote & custard, matcha cream & mix berry compote, and mint chocolate. Until Dec. 15, they offer a 6 piece oban-yaki set for $9.95.

The *Hiroshima-yaki Holiday Set* is now being served. Includes Hiroshima-yaki, a seasonal soup, oban yaki and a drink plus a MOCU-MOCU original grocery bag. $23 is a steal!

Bright sunlight comes into the cozy dining area during the daytime. It transforms into a candle-lit, romantic space at night.

Brooklyn Twist on Okonomiyaki

Okiway
1006 Flushing Ave. (bet. Wilson Ave. & Noll St.),
Brooklyn, NY 11237
TEL. 718-417-1091 | www.okiwaynyc.com
Mon-Sat: 6 pm-Midnight, Sun: 6-11 pm

Okonomiyaki pancake meets Mexican in **Okiway**. In this very first "okonomiyaki and tapas style izakaya" in Brooklyn, all the okonomiyaki dishes are crafted with playful twists. From *Wasabi Guacamole* to *Cactus Sashimi* to *Potato Salad*, their inventive menu is made by incorporating Japanese fare with the flavors of Bushwick. Vegetarian options available.

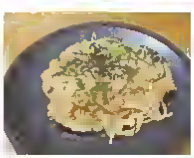
Chopsticks NY readers who order one okonomiyaki will receive a free Sapporo draft beer.

Walls are decorated with toys and posters which are actually from owner Vincent's personal collection.

Wallet-Friendly, Feel-Good Izakaya

SAKE BAR HAGI 46
358 W. 46th St. (bet. 8th & 9th Aves.), New York, NY 10036
TEL. 212-856-2429 | www.hagi46.com
Lunch: Wed-Sun 12 pm-3 pm Dinner: Mon-Sun 5 pm-2 am

SAKE BAR HAGI 46 is the second location of a long-loved izakaya, HAGI, with over 100 varieties of dishes from appetizers to entrées as well as a wide selection of sake and shochu. Enjoy affordable and fun izakaya dishes such as *Pizza Tempura*, *Dried Squid Tempura*, and *Cod Roe Pasta*, along with sake in a vibrant ambience. You can also try seasonal sake at the full bar.



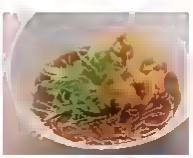
"Affordable" is a key concept at Hagi. They offer yakitori from 75 cents per skewer. You can't miss the izakaya standards *Okonomiyaki Pancake* and *Cod Roe Pasta*.

Big differences from the original HAGI, SAKE BAR HAGI 46 serves lunch and takes reservations. Delivery service is available all day.

Brooklyn Ramen Has a New Papa

Samurai Papa BS
594 Lafayette Ave. (bet. Nostrand & Marcy Aves.)
Brooklyn, NY 11216 | TEL. 718-398-4181
Sun-Thu. 5-10:30pm Fri & Sat: 5-11:30 pm

Move over, Manhattan. NY ramen has a new "Papa". Literally **Samurai Papa** has opened a second location, bringing authentic ramen to Bed-Stuy. The savory bowls come with a side of *katsuo-dashi*, a bonito fish-stock soup you can freely add, to round out the bold broth without watering it down. Their popular *Pork-Miso Ramen*, made from pork belly, not bone, and vegetarian options including two vegan ramen dishes and vegan gyoza, are available, but this new location is the first to offer soba dishes hot and cold. Everything is made in-house, with filtered water, and no MSG. Owner, Makoto Suzuki, is also introducing two more Japanese customs: a *tachi-gui* (standing bar) style, and declining all tips, which makes the generous portions some of the city's most affordable. Definitely worth a slurp!



Samurai Papa BS's soba noodle dishes are developed with soba master Shuichi Kotani, meaning quality is guaranteed.

Nestled in the happening Bed-Stuy neighborhood, the standing ramen bar is a cool hang out spot.

Wind Down at the Midnight Bar

Shinya Shokudo
248 E. 52nd St. (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 212-230-1234
Mon-Sat: 12:30 am-4:30 am

Totto Ramen Midtown East transforms into izakaya **Shinya Shokudo** after midnight. This cozy hideout bar where a single staff, Chef Nakamura, cooks and serves, creating a unique environment where customers can enjoy a chat with the chef. For the cold season, he recommends *Special Curry*, made by simmering an abundance of meat and vegetables to give profound flavor with a kick of Totto's chicken broth. The deep, aged flavor of the curry sauce comes from a base sauce that is refilled each day. Another highlight is *Kara-Paitan Ramen* that has plentiful toppings of chashu roast pork, scallions, bean sprout, bamboo shoot, Chinese chives, kikurage mushrooms, soft boiled egg and nori seaweed. With a wide selection of Japanese liquors, it is the perfect place to spend a long winter night.

Until the end of February, Chopsticks NY readers will receive the free topping of their choice on extra chashu.

Unwind in the cozy space at Shinya Shokudo. Regulars at this late night bar include chefs and restaurateurs.

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150 West 36th St., NY 10018 (btw. 7th & Broadway)
646-918-6863 / iNoodlesramen.com

Creative Ramen Dishes to Ease Those Winter Doldrums

JIN RAMEN

The mouthwatering *Kakuni (pork belly) Ramen* draws on Filipino influences

Order both the *Spicy Tonkotsu* (right) or the *Green Coconut Thai Curry* (left). We will come join you and help you finish

The refreshing *Yukke Soba* with sashimi grade tuna is an excellent alternative

The spacious UWS location is a great place to sit back and enjoy your meal

Need another excuse to eat ramen? Here's two. First, it is one of the best ways to warm up during the winter. Second, it's your right to enjoy creative ramen dishes like those at **JIN RAMEN**. Whichever you choose, you win.

Ever since its 2012 debut in Harlem, JIN RAMEN has not only been a huge draw for college students, but also for anyone with a MetroCard. With its second Upper West Side location, has found an even wider audience for its house-made ramen and soba noodles that are enveloped in some of the best soups around. This winter would be perfect to try a few signature dishes. The *Spicy Tonkotsu* blends a rich pork broth with house-made mala sauce. The *Green Coconut Curry* perfectly combines Thai cooking and ramen. And the distinctive *Kimchi Ramen* really sticks to what makes a traditional *kimchi chige* so great – deep, layered, and spicy flavors.

Even for the seasoned ramen eater, JIN RAMEN offers something new. The restaurant is one of the first, and still few, that finishes its ramen in a wok. After stir-frying the chosen protein and vegetables, slow-cooked broth is added and then poured over a bowl of perfectly cooked noodles. This way, ingredients are not only at their freshest, but also at peak flavor right out of the pan. And the noodles are made in-house.

Warm alcoholic drinks are also essential in winter, and JIN RAMEN has you covered. Its hot nigori (unfiltered) sake is a mildly sweet, warm and comforting beverage that packs a punch. Give yourself an early holiday gift and go to JIN RAMEN right now.

JIN RAMEN (Upper West Side location)
462 Amsterdam Ave. (bet. 82nd and 83rd Sts.)
New York, NY 10024 | TEL. 646-657-0755
Lunch: Mon-Sun 11:30 am-3:30 pm. Dinner: Mon-Thu 5-11 pm, Fri-Sat 5 pm-Midnight, Sun 5-10 pm

JIN RAMEN (Harlem location)
3183 Broadway (at Tiemann Pl.)
New York, NY 10027
TEL. 646-559-2862
www.jinramen.com

Holiday Hot Pot Cuisine, Cantonese Style

PHOENIX GARDEN

The dish is a party in a pot, with seafood (or meat), plus veggies, noodles, and spices, all ready to mingle.

Cooked lobster combines with the flavors of chicken broth, savoy cabbage, and other ingredients to create a heavenly hot pot meal

The ingredients are almost too many to count, but they add up to amazing flavor.

Sublime starter: Phoenix Garden's sautéed snow pea leaves, so delicate and fresh

The French have a beloved seafood soup called bouillabaisse. In Cantonese cuisine, the equivalent is a seafood hot pot with complex, layered flavor—plus, for fun, it's cooked at the table on a portable gas stove. Midtown's **Phoenix Garden**, recommended by France's prestigious Michelin Guide, offers the dish now and throughout the coming cold winter months.

Hot-pot cooking is an interactive dining experience tailor-made for the holiday bonenkai season. Says Phoenix Garden owner Victor Chu: "Diners get to choose when to add which ingredients to the pot, which evolves as the flavors blend and the broth thickens. And diners bond over the experience of cooking food together. This is special-occasion food – a celebration."

The party starts with a broth, to which Dungeness crab or lobster are added, plus clams, shrimp, and squid. (Don't love seafood? Substitute lamb or fatty beef.) After cooking starts, add in vegetables, tofu, konnyaku yam noodles, plus a variety of fungi in different sizes, from stick-thin enoki to oyster mushrooms. Depending on diners' appetites, the hot pot can feed two or as many as four to seven.

But Chu recommends taking care to leave room, so you can see this meal through to its sweet end: the rice. "It's not complete until you put rice in the pot," he concludes. After the solid ingredients are devoured, the grains absorb the flavors of the broth that stayed behind. The result is a real treat: savory rice pudding, perfect paired with a frosty brew. Just remember to "BYOB". Phoenix Garden has a Michelin nod, a diversely delicious menu—but no liquor license.

PHOENIX GARDEN
242 E. 40th St. (bet. 2nd & 3rd Aves.)
New York, NY 10016
TEL. 212-983-6666

www.phoenixgardennyc.com
Mon-Sun: 11:30 am-10 pm

Hot Pot with Wagyu Warms You to the Core

ABURIYA KINNOSUKE

RESTAURANT DATA

213 E. 45th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL. 212-867-5454
www.aburiyakinnosuke.com
Mon-Fri: 11:30 am-2:30 pm
Mon-Sat: 5:30-10:45 pm
Sun: 5:30-10:15 pm

Aburiya Kinnosuke a robatayaki specialty restaurant in business for 10 years, has created a special *Wagyu Shabu Shabu* dish for the winter season. This nabe hot pot dish features top-grade Miyazaki A-5 beef. Simmer slices of beef in dashi until a trace of pink color remains. Dip the slices in the house made sesame sauce or ponzu sauce, then enjoy. The tender, high-quality wagyu's sweetness will ripple across your mouth. Briefly swish the accompanying tofu, eringi mushrooms and sliced daikon in the dashi, then taste. Served through the end of January.

Supreme Winter Pair in Kaiseki Cuisine

DONGURI

RESTAURANT DATA

309 E. 83rd St.
(bet. 1st & 2nd Aves.)
New York, NY 10028
TEL. 212-737-5656
www.donguriny.com
Tue-Sun: 5:30-9:30 pm

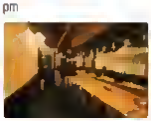
After being loved by New Yorkers for over a decade, **Donguri** reopened last year under a new owner chef, former Kai executive chef, Yorinobu Yamasaki, with a focus on seasonal kaiseki cuisine. This winter's a la carte menu features *Stewed Berkshire Pork*. Japanese Berkshire pork is carefully stewed with kurozato (Japanese brown sugar) until tender, then rolled in yuba tofu skin and quickly broiled, releasing an aroma as it becomes crisp. Add a bit of grain mustard and enjoy. This dish pairs especially well with the heavily hopped, high-ABV Sixpoint IPA.

Extra Warmth from Spicy, Meaty Ramen

HIDE-CHAN RAMEN

RESTAURANT DATA

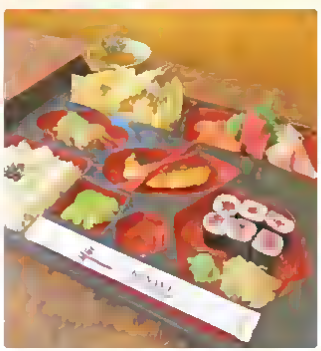
248 E. 52nd St., 2nd Fl.
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212-813-1800
www.raihide.com
Lunch: Mon-Fri 11:30 am-4:30 pm; Sat 12 pm-4 pm
Dinner: Mon-Wed 4:30-11 pm; Thu 4:30 pm-1 am; Fri 4:30 pm-4 am; Sat & Sun 4-11 pm



Hide-Chan Ramen founded in Fukuoka in 1993, has been popular with New Yorkers since it opened here in 2010. The *Red Dragon Ramen*, filled with spicy togarashi pepper, became a hit when it was added to the menu in 2013. Hide-Chan's improved version of the dish features shredded pork sautéed with spicy miso made from a blend of three kinds of miso. Bonito flakes and vegetables form the soup base, with which this spicy pork miso is mixed to create a delicious flavor. Spicy ramen hits the spot in winter, but the togarashi will keep you extra warm.

Set Meal with Seasonal Flavors

KANAME RESTAURANT



RESTAURANT DATA

783 Palisade Ave.
Cliffside Park, NJ 07010
TEL. 201-986-0080
Lunch: Tue-Fri 12 pm-2 pm
Dinner: Tue-Sun 5:30-10 pm

Kaname Restaurant owned by veteran chef George Matsumura, is celebrating its 30th year of business. It focuses on classic dishes that bring out the best seasonal flavors. They are now offering a special dinner set meal *Kaname Makunouchi* which features grilled fish, tekka-maki rolls, shumai dumplings, tempura, oshinko (pickled vegetables) and sashimi, served with rice, miso soup, and salad. With generous portions and variety, the set meal satisfies both your palate and stomach. Kaname's menu also includes winter specialties like nabe hot pot and oden.

Red Hot Ramen Makes You Sweat

NARUTO RAMEN

RESTAURANT DATA

2634 Broadway
(at 100th St.)
New York, NY 10025
TEL 212-222-0229
www.narutoramenex.com
Mon-Sun 12 pm-11 pm

NARUTO RAMEN which opened its fourth location in New York City earlier this year, is introducing a super spicy ramen that can beat the cold weather. Its namesake *Hell's Fire Ramen* boasts fiery hot flavor whose spiciness ranges from level 1 to 5. If you like a touch of spiciness, chose level 1. If you are a spicy food lover, you can choose level 5, but be aware that it really sets your mouth on fire - it's hard to drink up all of the red soup. Using NARUTO's signature chicken and pork blend broth, it highlights not only spiciness but also rich umami.

Warm up with Energizing Nabe Hot Pots

NIPPORI

RESTAURANT DATA

245 W. 51st St.
(bet. Broadway & 8th Ave.)
TEL 646-964-5332
www.nipponnewyork.com
Mon-Fri 11:30 am-11:30 pm
Sat: 12 pm-11:30 pm
Sun 12 pm-11 pm

Chef/owner, Hiten Linn of **Nippori**, sister restaurant of Tabata Ramen, dreamed of opening an izakaya, where customers would start the dinner with drinks and appetizers and finish with a warm bowl of ramen. Recommended in winter is *Sukiyaki* full of Kobe beef, as Chef Linn aims to preserve traditional Japanese taste. Also popular here is *Kimchi Nabe*, highlighting a generous portion of sliced pork belly and kimchi. Spiciness and umami find an exquisite balance in this winter menu selection. On cold days, these comforting nabe dishes satisfy your heart and your stomach.

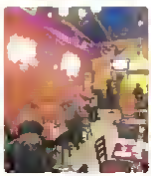
Noodle Soup Powered by Herbs and Spices

SONGKRAN THAI KITCHEN

COUPON **Free dessert**
Menu on Chopsticks NY
Dine in only
Valid in December

RESTAURANT DATA

330 8th Ave
(bet. 26th & 27th Sts.)
New York, NY 10001
TEL 212-239-8792
www.songkrankitchen.com
Mon-Fri 11:30 am-10:30 pm
Sat-Sun 12 pm-10:30 pm



Songkran Thai Kitchen has been serving homestyle Thai cuisine in Chelsea for 9 years. To warm your body and soul in the cold weather, they recommend hot noodle soup dishes. *Tom Yum Noodle Soup* highlights thin rice noodles rounded with milk. *Yen Ta Four* is a spicy and sour soup using thin rice noodles topped with seafood, fried tofu and fried dumplings. *Curry Noodle Soup* has a unique mix of crispy noodles and thin rice noodles in red curry and *Clear Noodle Soup* features bean sprouts and thin rice noodles. Songkran is vegetarian friendly and all dishes are MSG free.

Special, Hearty Ramen from Nagasaki

TOTTO RAMEN HELL'S KITCHEN

RESTAURANT DATA

464 W. 51st St.
(bet. 9th & 10th Aves.)
New York, NY 10019
TEL 646-596-9056
www.tottoramen.com
Mon. 4:30-11 pm
Tue-Sat: 11:30 am-3:45 pm
4:30-11 pm
Sun 11:30 am-9:30 pm

TOTTO RAMEN Hell's Kitchen opened just a stone's throw from TOTTO RAMEN Midtown West in 2013. Here, you can try their version of *Champon*, a popular Japanese noodle dish native to Nagasaki. Generous helpings of sautéed squid, shrimp, pork, scallops, Chinese cabbage, and bean sprouts nearly cover the surface of the bowl. Straight, thick noodles rest in TOTTO's original milky white chicken broth to which bonito dashi has been added for a Japanese taste. Try their new menu at this spacious location where you can relax and enjoy a leisurely meal.

Milky, White Ramen with an Extra Kick

TOTTO RAMEN MIDTOWN WEST

RESTAURANT DATA

366 W 52nd St
(bet. 8th & 9th Aves.)
New York NY 10019
TEL. 212.582.0052
www.tottoramen.com
Mon-Sat 12 pm-4:30 pm
5:30 pm-12 am
Sun 4-11 pm

TOTTO RAMEN Midtown West is known for its signature *Chicken Paitan Ramen* featuring a thick white broth made from chicken bones. The *Extra Spicy Miso Ramen* based on their chicken paitan soup features house-made meat paste blended with several types of miso and then finished with dollops of chili oil. Topped with *chashu* roasted pork fillet (chicken version is also available) soft-boiled egg marinated in savory sauce bean sprouts onions and scallions with an abundance of umami and heat, the *Extra Spicy Miso Ramen* is fulfilling in the cold season.

Miso and Mussel Umami Boost

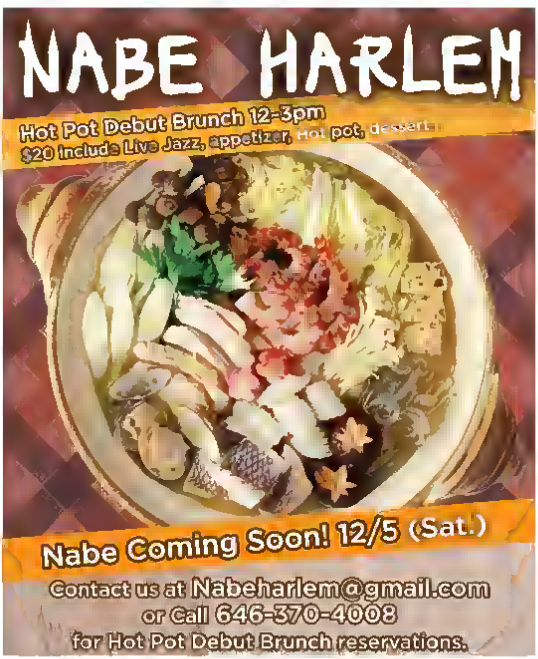
UMAMI SHOPPU

COUPON **10% Off** total check. Bring in this ad or mention Chopsticks NY. Valid thru Jan. 2016

RESTAURANT DATA

513 6th Ave.
(bet. 13th & 14th Sts.)
New York NY 10011
TEL. 212.229.8991
www.theumamishoppu.com
Mon-Sat 11 am-10:30 pm
Sun 11am-10 pm

Serving Japanese dishes based on the owner/chef's family recipe **Umami Shoppu** has been on the thriving commercial district of 6th Street for 3 years. The hearty winter menu they recommend this year is *Miso Mussel Ramen*. Slowly cooked fresh mussels rest in a miso-based sauce topped with tonkotsu (pork bone broth) ramen. The umami from mussels and miso nicely blends into a rich and mild tonkotsu broth. Umami Shoppu also offers an extensive Japanese menu including bento boxes and izakaya dishes like yakitori and chicken karaage.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or Call 646-370-4008
for Hot Pot Debut Brunch reservations.

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"Shikon" meets
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12/1-31
(Tue) (Thu)
Special Price $6 /glass (Reg. $8)
The pairing recommendation for December offered by Donburiya, the casual izakaya style restaurant, is their Beef Intestine dishes "Sauteed Beef Intestine" or "Washu Beef Intesting Tofu-jjigae" with a sweet potato shochu "Shikon". When you order these two together during the month of December, a glass of "Shikon" will be offered for $5.
Location:
Donburiya
253 W 55th St.
(bet. 8th Ave & B'way)
TEL: 212-
Open 7 days
Distributed by IFC
TEL: 908-525-4400
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en.komasa.co.jp

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TOTTO RAMEN
TOTTO RAMEN Hell's Kitchen
W. 51st St. (bet. 9th & 10th Ave.) 646-596-9056
Mon 4:30-11pm, Tue-Sat: 11:30am-3:45pm, 4:30-11pm
Sun: 11:30am-9:30pm

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Dedicated to Producing Top Quality Junmai Sake

Fujii Shuzou Co., Ltd.

It was about 150 years ago when Zenshichi Fujii established Fujii Shuzou in the heart of Hiroshima Prefecture's Takehara City, a place that had flourished due to its status as a center of salt production in the Edo Period (1603-1868). The historical city still maintains well preserved buildings and a beautiful cityscape, attracting many tourists every year. The area is ideal for sake producing due to its unique location facing the Seto Inland Sea which is known for a mild climate, and neighboring Mt. Ryutou, which brings clean water to the brewery.

Fujii Shuzou has dedicated itself solely to the production of only junmai style sake (pure rice sake no adding of distilled alcohol) since 2004. They believe "true Japanese sake is made purely with rice". The brewery also sticks to a traditional method of brewing called ginjo-zukuri, which is labor intensive and time consuming, in order to produce the highest quality junmai sake, a sake handcrafted in small batches and guided through the five senses of its experienced brewers. Fujii Shuzou's signature sake, Ryusei won the gold medal at the first Japan Sake Awards in 1908, and since then, the brewery has made it a rule to give the name Ryusei to the very best sake they produce each year. Naturally Ryusei still fascinates people all over the world.

In the U.S., three sakes from Fujii Shuzou are currently available. *Ryusei Black Label* is made from 100% Yamadanishiki rice, known as the best rice for sake. The nose on this rich and full-bodied junmai daiginjo has a buttery aroma reminiscent of banana, and it's great with sweet and savory dishes such as sukiyaki and eel spitchcock. *Ryusei White Label* boasts a hint of Muscat and melon aroma with a clean texture and sharp finish. This junmai ginjo pairs well with sushi and sashimi. The best way to enjoy both sakes is slightly chilled. On the other hand, *Ryusei Nagomi Tokubetsu Junmai* is made from locally grown Hattannishiki rice that tends to produce a sweeter and richer flavor. The rich umami complements any food while its acidity cleanses the palate, naturally accompanying a wide variety of dishes from tempura to sashimi.

Fujii Shuzou Co., Ltd.
3-4-14 Hon-machi, Takehara City, Hiroshima 725-0022
TEL. 0846-22-2025
www.fujishuzou.com

3 things you should know about Fujii Shuzou Co., Ltd.

Commitment to Brew Only Junmai Sake

Fuji Shuzou has only been making junmai sake since 2004 through traditional methods. All of their sake which uses locally grown rice and clean spring water from Mt. Ryutou is enjoyable with any kind of meal.

Traditional Ginjo Method

Except for the period right after World War II when rice was in short supply, the brewery has employed the ginjo zukuri method, a traditional brewing method and preserved technology and traditions handed down from generation to generation. The ginjo method takes more time and is more labor intensive than modern production methods however, the result is a superb sake that has a distinct "ginjo" character.

Sake Brewing at a 150 Year-Old Wooden Building Brewery

Every aspect of the production of Fujii Shuzou is handled in-house in the 150 year-old wooden building. Visitors can enjoy not only touring but also tasting sake and handmade sobe as well as shopping at the community center inside the building.

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SPICE UP YOUR HOT POT WITH NEW AJINOMOTO DIPPING SAUCES

It's the perfect time to enjoy nabe, a delicious and healthy Japanese hot pot where ingredients are simmered in broth and dipped in sauces. Ajinomoto Windsor, Inc., a Japanese company that specializes in Hondashi (granulated dashi broth base), frozen pre-cooked items, and ethnic seasonings, is introducing an exciting new line of dipping sauces that will give your nabe zing. *Rich Sesame* has a creamy texture, *Spicy Miso* is a fusion of miso and Sichuan peppers, *Spicy Shoyu* is a hot combination of chili, shoyu, and vinegar, and *Gyoza* is a classic blend of rice vinegar and shoyu. Three taste testers tried them all with simple "mizutaki" style nabe hot pot.

PORK BELLY MIZUTAKI

Ingredients Serves 4

- ☐ 10 cups water
- ☐ 3 tsp Hondashi
- ☐ 3 5 tsp salt
- ☐ 8 oz thinly sliced pork belly
- ☐ 14 oz (1 pack) firm tofu
- ☐ 1 lb nappa cabbage

DIRECTIONS

1. Boil water in a pot and add Ajinomoto Hondashi
2. Add ingredients as you like
3. Once the ingredients are ready, pick your favorite one, dip it in your choice of dipping sauce and enjoy
4. Add more ingredients to the pot at your own pace and keep enjoying!

*To end the nabe hot pot, add cooked rice or noodles into the broth in the pot, and enjoy with the soup that captures all the umami from the ingredients

ADVICE FROM A PRO

Nabe is very festive and easy. Ajinomoto Hondashi is great to use if you want to make nabe quickly or on a daily basis. The sauces are so versatile you can use them for anything!

I recommend *Rich Sesame* with vegetables. It also complements the richness of tofu. The garlic flavor in the *Spicy Miso* puts a bold taste on things like beef or any kind of meat. It's not just for dipping, you can use it for other dishes too. *Spicy Miso* is good with hamburger. I find a Korean twist in *Spicy Shoyu* and it's great for grilling meat. *Gyoza* is light and clean, so it works well on a salad. It's also perfect for greasy food because its citrusy flavor cuts the grease. Put it over steak and add wasabi!

Misako Sassa,
Food Consultant

WHAT TASTE TESTERS SAY

JEN

This is actually my first nabe experience. I travel to Japan twice a year for work, but I'm a solo traveler and I've always thought of nabe as a meal you share. My number one favorite flavor is *Rich Sesame*. It's a good combo with meat and tofu. I really like the cabbage with the *Spicy Miso*. Actually I think the cabbage with the two spicy flavors have a good balance.

JESSE

I'm a sauce person. In Japan, people usually have only one or two dipping sauces when they have nabe. If I were to make this at home, I don't think I would have just one sauce. I like the experience of mixing and matching and trying different flavors. Nabe is a clean dish and the flavors are subtle, and I'm a big flavor person so I prefer the richer flavors of the *Rich Sesame*, *Spicy Miso* and *Spicy Shoyu*.

SUSAN

I was pleasantly surprised by how much I enjoyed *Spicy Miso* with cabbage. My favorite is *Rich Sesame* and I thought it was perfect with tofu. Meat goes well with all of the new Ajinomoto flavors especially *Gyoza* which was another surprise for me because I generally associate *Gyoza* dipping sauce with well gyoza. Exploring the new Ajinomoto sauces leads to new discoveries in personal tastes!

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Japanese Restaurant Guide

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Upper West

Bar Masa — Time Warner Ctr 10 Columbus Cir — 212-823-9800 — $69 Su L
Dan Japanese Restaurant — 2018 Broadway (at 69th St) — 212-877-5255 — $20 L
Gari — 370 Columbus Ave (bet. 77th & 79th St.) — 212-362-4616 — $80
Haru — 433 Amsterdam Ave (bet. 80th & 81st St.) — 212-579-5656 — $35
Ichia Restaurant — 53 W 100th St (bet. Manhattan & Columbus Ave.) — 212-865-4868 — $20 M
Jia Ramea* — 3183 Broadway (at 125th St.) — 646-559-2861 — $15 L
Jin Ramen* — 482 Amsterdam Ave New York, NY 10024 — 646-657-0755 — $15 L
Kitaro — 510 Amsterdam Ave (bet. 84th & 85th St.) — 212-787-4004 — $20 L
Kouzan — 695 Amsterdam Ave (at 93rd St.) — 212-280-8085 — $25 L
Kuma Sushi — 166 W 72nd St. (Columbus & Amsterdam Ave.) — 212-580-5228 — $30 L
Mama Sushi — 237 Dyckman St. (Broadway & Seamen Ave.) — 212-544-0003 — $25 L
Maaa Drganic Cafe — 646 Amsterdam Ave (bet. 91st & 92nd St.) — 212 787-1110 — $20 L
Maso — Time Warner Ctr 10 Columbus Cir 4th Fl — 212 823-9800 — $400 Su L
Matsa — 483 Columbus Ave (bet. 83rd & 84th St.) — 212 799-7922 — $20 L
Momoya Amsterdam — 427 Amsterdam Ave (bet. 80th & 81st St.) — 212-580-0007 — $42 L
Naruto Ramea — 2634 Broadway (at 100th St.) — 212-222-0228 — $10 L
Next Door — 113 W. 107th St. (Pinehurst & Fort Washington) — 212 543-2111 — $25 L
Nzu — 556 Amsterdam Ave (bet. 87th & 88th St.) — 212 787-1316 — $25 L
Planet Sushi* — 380 Amsterdam Ave (at 78th St.) — 212-712-2162 — $75 L
Rai Rai Kea* — 1407 Amsterdam Ave. (bet. 131st & 133rd Ave.) — 917 796-3342 — $15 L
RAKU* — 57 W. 76th St. (at Columbus Ave.) — 212-873-1220 — $20 L
Saga Grill — 1268 Amsterdam Ave (bet. 122nd & 123rd St) — 212-866-2996 — $25 L
Saji's — 256 W. 109th St. (Broadway & Amsterdam Ave.) — 212-749-1734 — $15 L
Suma Sashi — 354 Amsterdam Ave (bet. 107th & 108th St.) — 212-280-8581 — $25 L
Sun-Chee* — 2707 Broadway (bet. 103rd & 104th St.) — 212 749-5008 — $25 L
Sushi Hana — 486 Amsterdam Ave (bet. 82nd & 83rd St.) — 212 874-1076 — $35 L
Sushi Ieoue — 381 Lenox Ave (bet 129th & 130th St.) — 646-766-0555 — $70
Sushi Yasaka* — 251 W. 72nd St. (Broadway & West End Ave.) — 212-496-1460 — $30 L
Sushi Yu 2 — 427 W. 181st St. (bet. Pinehurst & Cabrini) — 212 781-8833 — $18 L
Tenzaa — 285 Columbus Ave (bet. 73rd & 74th St.) — 212 580-7300 — $32 L
Vine Sushi & Sake* — 2953-65 Broadway (bet. 115th & 116th St.) — 212-222-8666 — $20 L
Yasha Ramen* — 340 Amsterdam Ave (bet. 76th & 77th Ave.) — 212 222-2995 — $13 L

Upper East

Aki Sushi — 1425 York Ave. (bet. 75th & 76th St.) — 212-628-8805 — $25 L
AMURA* — 1567 2nd Ave (bet. 80th & 81st St.) — 212-772-8581 — $23 L
Dongari — 308 E. 83rd St (bet. 1st & 2nd Ave.) — 212-737-5656 — $40 M
Fuji Yama — 1469 1st Ave. (bet. 76th & 77th St.) — 212-249-2722 — $30 L
Ginza — 800 Lexington Ave (at 62nd St.) — 212 688-7888 — $20 L
Haru — 1325 3rd Ave (at 76th St.) — 212-452-1026 — $30 L
Hara Sake Bar — 1327 3rd Ave (at 76th St.) — 212 452-2230 — $30 L
Ichiro — 1584 2nd Ave (bet. 82nd & 83rd St.) — 212-396-6300 — $30 L
Ikeaohana — 101st Lexington Ave (bet. 72nd & 73rd St.) — 212 737-4639 — $30 L
INASE* — 1596 1st Ave (bet. 82nd & 83rd St.) — 212-628-1239 — $40
IRDN Sushi* — 355 E. 76th St (bet. 1st & 2nd Ave.) — 212 772-7670 — $25 L
Isohama — 1866 3rd Ave (bet. 93rd & 94th St.) — 212-828-0088 — $30 L
Iwasaki Sushi — 1103 1st Ave (bet. 60th & 61st St.) — 212-308-8626 — $25 L
Ko Sushi (2nd Ave.) — 1325 2nd Ave (at 70th St.) — 212 438 1678 — $31 L
Ko Sushi (York Ave.) — 1613 York Ave (bet. 85th & 86th St.) — 212 772-8838 — $31 L
Kuto Sushi* — 310 E. 93rd St. (bet. 1st & 2nd Ave.) — 212-426 1213 — $30 M
Kyoto Sushi — 1240 Lexington Ave (bet. 83rd & 84th St.) — 212-288-5024 — $30 L

Upper East **Matsu**
411 E 70th St (bet. York & 1st Ave.)
212-744-5454
$30

Upper East **Naba Harlem***
2367 Frederick Douglass Blvd (bet. 127th & 128th)
646-370-4009
$25

Upper East **Naruto Ramen***
1596 3rd Ave. (bet. 89th & 90th St)
212-289-7803
$10

Upper East **Ooki Sushi**
1575 3rd Ave (bet. 88th & 89th St)
212-828-3388
$35

Upper East **Poka**
343 E 85th St. (bet. 1st & 2nd Ave.)
212-249-0563
$30

Upper East **Sasabuna**
401 E 73rd St (bet. 1st & York Ave.)
212-249-7573
$40

Upper East **Shabu-Shabu 70***
314 E 70th St (bet. 1st & 2nd Ave.)
212-861-1935
$25

Upper East **Sushi Haaa**
1501 E. 2nd Ave (at 78th St.)
212-827-0582
$25

Upper East **Sushi of Gari**
402 E 79th St (bet. 1st & York Ave.)
212-517-5340
$80

Upper East **Sushi Seki***
1143 1st Ave (bet. 62nd & 63rd St.)
212-371-0238
$57

Upper East **Sushi Suki**
1577 York Ave (bet. 83rd & 84th St.)
212-249-3768
$20

Upper East **Tanashi**
1372 York Ave (bet. 73rd & 74th St.)
646-727-3056
$61

Upper East **Tanashi Sushi Saka Bar***
1372 York Ave (bet. 73rd & 74th St.)
646-727-3056
$55

Upper East **Tanza**
[illegible] 2nd Ave (bet. 52nd & 53rd St.)
212-980-5800
$35

Upper East **Tokubai 86***
314 E. 86th St. (bet. 1st & 2nd Ave.)
212-628-5334
$25

Upper East **Totoya**
1144 1st Ave (at 63rd St.)
212 753-0422
$25

Upper East **Wajima**
134 E 61st St. (bet. Lexington & Park Ave.)
212-813-9065
$30

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.)
212-585-1982
$30

Upper East **YUKA***
1557 2nd Ave. (bet. 80th & 81st St.)
212-772 9575
$25

Upper East **Yuko**
1531 York Ave (at 81st St.)
212 396-5800
$25

Midtown West

Midtown West **Ai's Sushi**
374 W 45th St. (at 9th Ave.)
212-265-5696
$15

Midtown West **Aki Sushi**
366 W 52nd St. (bet. 8th & 9th Ave.)
212-262-2168
$30

Midtown West **Aoki**
234 W 48th St. (bet. Broadway & 8th Ave.)
212-956-2358
$30

Midtown West **Bamboo 52**
344 W 52nd St. (bet. 8th & 9th Ave.)
212 315-2777
$12

Midtown West **Banhana**
47 W 56th St. (bet. 5th & 6th Ave.)
212 581-0330
$30

Midtown West **Banto Sushi***
1407 Broadway (bet. 38th & 39th St.)
212-894-1405
$8

Midtown West **DONBURI-YA***
253 W 55th St. (bet. Broadway & 8th Ave.)
212-980-7908
$25

Midtown West **Go Sushi**
756 9th Ave. (at 51st St.)
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212-730-5555 www.gogocurryusa-ny.com
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Midtown West **Hanami Sushi**
857 9th Ave. (bet. 55th & 56th St.)
212 315-3161
$15

Midtown West **Haru**
205 W 43rd St (bet. Broadway & 8th Ave.)
212-398-8810
$35

Midtown West **Ichimasa**
302 W 50th St (bet. 8th & 9th Ave.)
212-315-4800
$20

Midtown West **Iaakaya**
231 W 40th St. (bet. 7th & 8th Ave.)
212-354-2155
$45

Midtown West **iNoodles Ramen Restaurant***
150 W 38th St (bet. Broadway & 7th Ave.)
646-318-5882
$20

Midtown West **IPPUDO NY WESTSIDE**
321 W 51st St. (bet. 8th & 9th Ave.)
212-574-2500
$32

Midtown West **ISE Manku-tai 56**
56 W 56th St (bet. 5th & 6th Ave.)
212-707-1702
$25

Midtown West **Ishihama**
319 5th Ave. (at 32nd St.)
212 696-0202
$30

Midtown West **KATSUHAMA55***
43-45 W 55th St. (bet. 5th & 6th Ave.)
212 541 7145
$18

Midtown West **Kodama 45**
30 W 45th St. (at 6th Ave.)
212-562-9065
$25

Midtown West **Koi**
40 W 40th St (bet. 5th & 6th Ave.)
212-921-3330
$60

Midtown West **Mira Sushi***
46 W 22nd St (bet. 5th & 6th Ave.)
212-989-7965
$11

Midtown West **Monster Sushi**
22 W 47th St (bet. 5th & 6th Ave.)
212 398-7707
$30

Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.)
212-258-2368
$40

Midtown West **Nippori***
245 W 51st St. (bet. Broadway & 8th Ave.)
646-364-5332
$30

Midtown West **NDBU 57**
40 W 57th St (bet. 5th & 6th Ave.)
212 757-3000
$100

Midtown West **Ocha***
350 W 49th St (bet. 8th & 9th Ave.)
212-581-3168
$25

Midtown West **Ootoya Times Square**
141 W 41st St. (bet. 6th Ave. & Broadway)
212 704-0833
$20

Midtown West **SAIKAI Dining Bar**
24 Greenwich Ave (bet. Charles & W 10th Sts.)
646-838-5693
$30

Midtown West **Saka Bar Hagi**
152 W 49th St. (bet. 6th & 7th Ave.)
212 764-9548
$25

Midtown West **Sapporo***
152 W 48th St (bet. 6th & 7th Ave.)
212-869-0372
$18

Midtown West **SHABU SHABU KOBE***
3 W 30th St. (bet. 5th & 6th Ave.)
212-695-6055
$25

Midtown West **Shimizu**
318 W 51st St. (bet. 8th & 9th Ave.)
212 581-1581
$30

Midtown West **Soba Nippan***
[illegible] W 52nd St (bet. 5th & 6th Ave.)
2 2-484-2525
$30

Midtown West **Seshi Oemo**
330 W 58th St (bet. 8th & 9th Ave.) $45
212-707-8409

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave.) $80
212-957-0046

Midtown West **Seshi Osako**
535 8th Ave (W 36th & 37th St.) $15
212-629-5700

Midtown West **Sushi Zen**
108 W 44th St (bet. 6th & 7th Ave.) $70
212-302-0707

Midtown West **Seshidee***
123 W 49th St. (bet. 6th & 7th Ave.) $45
212-536-2800

Midtown West **Sushiya***
21 W 56th St. (bet. 5th & 6th Ave.) $20
212-247 5756

Midtown West **TABATA***
540 3th Ave. (bet. 35th & 40th St.) $15
212-290-7501

Midtown West **Terakawa Remen**
845 3th Ave (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Ramen W. 51st**
464 W 51st St. (bet. 9th & 10th Ave.) $20
646-586-8058

Midtown West **Totto Ramen W. 52nd**
366 W 52nd St (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) $45
212-245-4555

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-459-2100

Midtown East

Midtown East **Aburiya Kinnosuke***
213 E 45th St (bet. 2nd & 3rd Ave.) $65
212-867 5454

Midtown East **Areta Sushi**
1047 2nd Ave (bet. 55th & 56th St.) $20
212-371-1338

Midtown East **Azusa***
3 E 44th St. (bet. Madison & 5th Ave.) $35
212-691-0001

Midtown East **Gyu-Koku***
805 3rd Ave. 2 Fl. (at 50th St.) $40
212 702-1116

Midtown East **Hakuhou**
The Kitano Hotel 66 Park Ave (at 38th St.) $66
212-885-7111

Midtown East **Heru**
280 Park Ave (at 48th St.) $35
212-490-3680

Midtown East **Hatsuhese**
17 E. 48th St. (bet. Madison & Str Ave.) $50
212-355-3345

Midtown East **Hide-Chee Remee**
248 E 52nd St. 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **HINATA**
159 E. 55th St. (bet. 3rd Ave. & Lex.) $20
212-355-2974

Midtown East **Hiroshi Jopenese Fusion**
585 3rd Ave. (bet. 38th & 39th St.) $25
212-661-3288

Midtown East **Izakaya Aryoshi**
226 E 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East **Izokaya Riki**
141 E 45th St. (bet. 3rd & Lexington Ave.) $40
212-986-5104

Midtown East **Jukei**
237 E 53rd St. (bet. 2nd & 3rd Ave.) $30
212 588-6788

Midtown East **Kajitse**
125 E 35th St. (bet. Lex & Park Ave.) $80
212-228-4673

Midtown East **KATSUHAMA47***
11 E 47th St. (bet. Madison & 5th Ave.) $16
212-758-5508

Midtown East **Kokoge**
125 E. 39th St. (bet. Lex & Park Ave.) $35
212-228-4873

Midtown East **Kurumo Zushi**
7 E. 47th St. 2 Fl. (bet. Madison & 5th Ave.) $100
212-317 2802

Midtown East **Lucky Cat**
232 E 53rd St. (bet. 2nd & 3rd Ave.) $30
212-438-5333

Midtown East **Meecheeko-Tei**
131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212-599-9805

Midtown East **Nede-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **NIKAI***
330 3rd Ave. 2nd Fl (at 31st St.) $12
212-355-3855

Midtown East **Nippoe***
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
212-758-0226

Midtown East **Nishida Shoten**

Nishida Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen noodle soup and Izakaya style appetizers as well as over 30 different kinds of sake. With the décor reminiscent of the old Japan, enjoy a unique experience like no other
302 E. 49th St. (bet. 1st & 2nd Ave.) $13
212-909-0791 www.ramenpoe.com

Midtown East **NORIKOH**
10 E. 39th St. (bet. Madison & 5th Ave.) $25
646-318-8778

Midtown East **Ramen Tokumi***
517 3rd Ave. (bet. 34th & 35th St.) $10
212-679-2752

Midtown East **Shinboshi***
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1003

Midtown East **Shinya Shokudo**
248 E. 52nd St. (bet. 2nd & 3rd Ave.) $20
212 230-1234

Midtown East **Sakegura***

Largest sake bar in the world serving over 200 varieties of Sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout situated on the basement level is perfect for couples. Private parties available
211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shochu & Tapas AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.) $30
212 715-0770

Midtown East **Soba TOTTO**
211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.) $40
212-557-2200

Midtown East **Sushi Time**
321 2nd Ave. (at 44th St.) $20
212-983-8383

Midtown East **Sushi You***
245 E. 51st St. (bet. 2nd & 3rd Ave.) $65
212-752-2927

Midtown East **SushiAne**
39 E. 51st St. (at. Park Ave.) $50
212-755-1780

Midtown East **Sushidee***
19 E. 49th St. (bet. Madison & 5th Ave.) $45
212 758-2700

Midtown East **TERIYAKI BOY**
344 2nd Ave. #3 (bet. 1st & 2nd Ave.) $30
917 388-2035

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **Totto Ramen E. 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.) $20
212-421 0052

Midtown East **West Udon Izakaya**
150 E. 45th St. (bet. 3rd & Lexington Ave.) $10
212-922-9677

Midtown East **Yakiniku GEN***
250 E. 52nd St. (bet. 2nd & 3rd Ave.) $50
212-702-1125

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Value Meets Virtuosity in This Sushi Mainstay

A 'moriawase translates as 'sampler.' This type of sampler truly takes you on a journey through the seas.

Located in Midtown West, Shimizu is one of those unassuming restaurants that you might just pass by if you weren't actively paying attention. Instead, you should take heed and make it a point to visit. This is a sushi destination that has the qualities to stand the test of time, even as chic yet fleeting 'hotspots' continue to keep popping up around it. True World Foods has provided fish to Shimizu since it opened in 2004, and is proud to be the main purveyor for its fine menu.

The namesake of Chef Hisao Shimizu, this sushi restaurant has dutifully maintained its purpose to keep things simple. After training in Japan and cutting his teeth in various New York City restaurants since the early 1990's, Chef Shimizu has bucked the trend of relying on fusion and ostentation in order to present sushi the way it is meant to be – fresh, unpretentious, and delicious. When it opened in 2004, the restaurant was also an innovator – it was one of the only shochu bars in New York City at the time, and still carries a wonderful array of spirits that enhance the Japanese cuisine.

Kohada is little known, but this small fish packs a deep, rich flavor that is perfect for mature palates

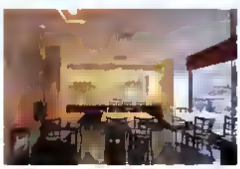
Shimizu is, at its core, a seasonal restaurant. Take, for example, the *moriawase* (combination platter) being served right now. Thoughtfully constructed according to the autumn months, it offers chu-toro (medium fatty tuna), uni (sea urchin) from Massachusetts, rich kinmedai (golden eye snapper), sayori (halfbeak), kohada (gizzard shad), and tako (octopus). Each piece is sumptuous, toothsome, and keeps you coming back for more. Depending on the time of the year, the chef chooses the freshest fish from regions where it's at its peak; the most thoughtful sushi places make sure to source according to season, not just price or location. This ensures that diners are eating the best quality fish on the market.

Uni has become a star in New York City, and Shimizu currently offers the freshest from the waters of Massachusetts

For the upcoming winter, the chef is already planning to source and serve what he considers to be among the most fresh and unique items that True World Foods has to offer. "What I love is that every season, I can alter my menu to find items that push me to make something a little different, or a little nostalgic." He added, "But the best part is that all year round, I can ask for something – anything – and True World Foods will find it for me from the best places in the world."

The Kinmedai at Shimizu is bright delicate and a definite crowd pleaser. One of the finest local catches from Japan

Also notable is that Shimizu takes the best fish from around the world and makes it quite affordable for its patrons. The lunch special is an incredibly attractive $10.95, and has become one of the favorites for locals, from neighborhood residents to professionals who work in the area. While the restaurant is located in the Washington Jefferson Hotel, there is no need to book a night to enjoy the food here – Shimizu has an abundance of tables to accommodate everyone from sushi counter fanatics to couples and families.



Chef Shimizu and his elegant restaurant space haven't aged a bit in 11 years. Perhaps sushi restaurants are the new fountain of youth?

Whether you are looking for a meal before a night at the theatre, or are looking for a place to unwind after a long day, Shimizu is a wonderful stop for lunch or dinner. And yet again, streetwise diners get to enjoy another master create authentic sushi out of the freshest fish supplied by True World Foods.

Toro Hamachi is exclusively distributed by

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info@trueworldfoods.com

Shimizu
318 W 51st St., (bet 8th & 9th Aves.), New York, NY 10019
TEL. 212-581-1581

Midtown East **YAMA Restaurant**
308 E 49th St (bet. 1st & 2nd Ave.)
212-355-3370 $25

Midtown East **Yamakoge Tokyo**
1026 2nd Ave. (bet. 54th & 55th St.)
646-570-0693 $20

Koree Town

Koreatown **Ichi Umi Restaurent***
8 E 32nd St (bet. Madison & 5th Ave.)
212-725-1333 $38

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.)
646-368-6364 $25

Koreatown **Kirakuya**
2 W 32nd St. (bet. 5th Ave. & Broadway)
212-695-7272 $30

Koreatown **Toyama Sushi**
11 W 36th St. (bet. 5th & 6th Ave.)
212-867-1541 $22

Chelsea

Chelsea **AA Ichiban Sushi**

A Ichi ban Sushi is located near FIT. To Celebrate our 5 Year Anniversary 10% off all day if you study or work at FIT 10% off when you make a call and pay for your order by phone. Mention Chopsticks NY and receive 10% off your dinner (4pm-10:30pm)
213 W. 28th St. (bet. 7th & 8th Ave.)
212-675-6188 www.saichanbushi.com $18

Chelsea **Ajisen Ramen***
136 W. 28th St. (bet. 6th & 7th Ave.)
646-638-0888 $16

Chelsea **Asaka Sushi***
300 W. 23rd St. (at 8th Ave.)
212-727-0888 $25

Chelsea **Blue Ginger**
166 8th Ave. (bet. 15th & 16th St.)
212-352-0511 $30

Chelsea **Charry**
355 W. 16th St. (bet. 8th & 9th Ave.)
212-929-5600 $50

Chelsea **ennju***

A self-service restaurant conveniently located near union square station. ennju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi and sake.
20 E 17th St (bet. 5th Ave. & Broadway)
646-336-7004 $18

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th local location of Go! Go! Curry! in NYC. Katsu curry*. *Home-run curry and Grand Slam are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W. 15th St. (bet. 6th & 7th Ave.)
212-255-4555 www.gogocurryusa-ny.com $8.5

Chelsea **Haneamizuki Cafe***
143 W. 20th St. (bet. 6th & 7th Ave.)
212-695-5533 $9

Chelsea **IRON Sushi**
440 3rd Ave. (bet. 30th & 31st St.)
212-447-5822 $25

Chelsea **Izakaya NoMad**
13 W 28th St. (bet. 5th & 6th Ave.)
212 213-9258 $25

Chelsea **Izakaya Taa**
207 10th Ave. (bet. 22 d & 23rd St.)
212-627-7777 $25

Chelsea **Kiku Sushi***
235 8th Ave. (bet. 24th & 25th St.)
212-627-3900 $15

Chelsea **Momoya Chelsea**
145 7th Ave. (at 21st St.)
212-989-4466 $40

Chelsea **Monster Sushi***
158 W 23rd St. (bet. 6th & 7th Ave.)
212-620-8131 $30

Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th & 16th St.)
212-989-8883 $90

Chelsea **Neko Neka**
458 W 17th St. (bet. 9th & 10th Ave.)
212-929-8544 $50

Chelsea **Ootoya Chelsea**
8 W. 18th St. (bet. 5th & 6th St.)
212-255-0018 $20

Chelsea **Tsuki Taveru**
Gansevoort Hotel 18 9th Ave. (at 13th St.)
212-660-6766 $50

Chelsea **Ushiwakamaru**
362 W 23rd St (bet 8th & 9th Ave.)
917-639-3940 $80

Chelsea **Yakiniku Futago**
37 W 17th St. (bet. 5th & 6th Ave.)
212-620-0225 $29

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W & 5th Ave.)
212-647-0015 $80

Gramercy **Aji Sushi**
519 3rd Ave. (bet. 34th & 35th St.)
212-686-2955 $25

Gramercy **Choshi***
77 Irving Place (at 19th St.)
212-420-1419 $20

Gramercy **Haaa**
346 1st Ave. (at 20th St.)
212-539-0125 $20

Gramercy **Haru**
220 Park Ave. S. (at 18th St.)
646-428-0505 $30

Gramercy **Kaitan Sushi East***
365 3rd Ave. (bet. 26th & 27th St.)
212-683-2326 $15

Gramercy **Mishima***
104 Lexington Ave. (bet. 30th & 31st St.)
212-532-9598 $25

Gramercy **Momokawa**
157 E. 25th St. (bet. 3rd & Lexington Ave.)
212-684-7930 $35

Gramercy **Saburi**
158 Lexington Ave. (bet. 30th & 31st St.)
212-481-7766 $20

Gramercy **Sushi SAMBA**
245 Park Ave. S. (bet. 19th & 20th St.)
212-475-8377 $35

Gramercy **Sushi SEN-NIN**
30 E 33rd St. (bet. Park Ave. S. & Madison Ave.)
212-779-2208 $40

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.)
212-475-0965 $29

West Village

West Village **Cho Cho San***
15 W. 8th St. (bet. 5th & 6th Ave.)
212-473-3333 $25

West Village **Dojo Restaurant***
14 West 4th St. (at Mercer St.)
212-505-6343 $25

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.)
212-647-9196 $40

West Village **GO! GO! CURRY!***

With the motto "Everything for your gonki vigor", 5th, 15th, 25th are Go Go Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W. 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Hakata Tontoa***
41 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-8609 $25

West Village **Morumi**
548 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-673-7055 $30

Go! Go! CURRY!
USA
12/5 (SAT), 12/15 (TUE) and
12/25 (FRI) are
Go! Go! Day!
You can get a free topping coupon.
Never go hungry.
Ordering is now easier, than ever with our FREE app!
iPhone
Android
Online Order Available
Seamless Grubhub
Delivery.com
Open 7 days
www.gogocurryusa-ny.com
Times Square Stadium 273 W. 39th St. (bet. 7th & 8th Ave.)
Chelsea Stadium 144 W. 15th St. (bet. 6th & 7th Ave.) (Closed Sundays)
World Trade Center Stadium 12 John St. (bet. Broadway & Nassau St.)
Washington Square Park Stadium 231 Thompson St. (bet. W. 3rd & Bleecker St.)
Cambridge Stadium 581 Massachusetts Ave. Cambridge, MA 02139

West Village **Mikado***
528 6th Ave (bet. 13th & 14th St.)
212-255-6361 $20

West Village **Miyahi**
121 W 3rd St (bet. MacDougal St & 6th Ave)
212-228-1096 $15

West Village **Miyegi**
220 W 13th St (bet. 7th & Greenwich Ave)
212-620-3630 $25

West Village **Nagomi**
179 Prince St (bet. Thompson & Sullivan St.)
212-387-9230 $35

West Village **Ramen Takemi***
1 University Pl (bet. University Pl & Waverly Pl.
212-228-2752 $13

West Village **Ramen-Ya West 3rd**
133 W 3rd St. (bet. Macdougal & 6th Ave)
212-254-1928 $15

West Village **Ramen-Ye West 4th**
181 W 4th St (bet. 10th & 7th Ave)
212-633-5440 $15

West Village **Rockmeishe***
11 Barrow St (bet. 4th & Bleecker St)
212-675-7775 $35

West Village **Seiko**
24 Greenwich Ave (at 10th St)
646-836-5538 $50

West Village **Soto**
357 6th Ave (bet. 4th St. & Washington Pl.)
212-414-3088 $50

West Village **Soven Restaurant***
28 E 13th St. (bet. University Pl & 5th Ave)
212-477 7150 $20

West Village **Sushi Mambo**
255 Bleecker St. (bet. Leroy & Cornelia St.)
212-675-5885 $18

West Village **Sushi Yewa**
25 W 8th St. (bet. 5th & 6th Ave)
212-253-5088 $30

West Village **Tomoe Sushi**
172 Thompson St. (bet. Houston & Bleecker St.)
212-777 3346 $40

West Village **Umemi Shoppe***
513 6th Ave (bet. 13th & 14th St.)
212-229-9391 $15

West Village **Umami Shoppu**
513 6th Ave New York, NY 10011
212-229-9391 $15

East Village

East Village **Ashiya**
157 1st Ave (bet. 10th & 11th St.)
212-505-3348 $15

East Village **Beron Beron**
144 1st Ave (at 10th St.)
212-477 1005 $30

East Village **BONO ST**
6 Bond St. (bet. Lafayette & Broadway)
212-777-2500 $75

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seiki-an (tatami tea room) is available by reservation
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.)
212-228-8030 www.chaanteahouse.com $20

East Village **Cho-Ko Restaurant**
59 1st Ave (bet 3rd & 4th Sts.)
212-388-0845 $10

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya Gourmet Japanese Curry boasts amazingly rich and complex flavors and its aromatic meat and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E 10th St (bet 1st & 2nd Ave)
646-692-8773 www.nycurry-ya.com $20

East Village **Dieci**
228 E 10th St. (bet. 1st & 2nd Ave)
212-387 3545 $40

East Village **East Noodle**
119 2nd Ave (at 7th St
212-982 4285 $16

East Village **Gyu-Koku***
34 Cooper Sq (bet. 4th St. and Astor Pl)
212-475-2369 $40

East Village **Hakata Hot Pot**
56 St. Marks Pl (bet. 1st & 2nd Ave)
212-533-7711 $30

East Village **Hosaki***
210 E 9th St (bet. 2nd & 3rd Ave)
212-473-3327 $40

East Village **Hi-Collar**
214 E 10th St. (bet. 1st & 2nd Ave)
212-777 7018 $20

East Village **Ichi88**
168 1st Avenue New York, NY 10009
212 777 1388 $15

East Village **IPPUDO NY**
65 4th Ave (bet. 9th & 10th St)
212-388-0088 $25

East Village **IRON Soshi***
212 10th St. (bet 1st & 2nd Ave)
212-228-0102 $25

East Village **Izakaya**
326 East 6th St (bet. 1st & 2nd Ave)
917-457 1284 $40

East Village **Jack's Sliders & Sushi**
171 3rd Ave (bet. 18th & 17th St.)
212-466-2828 $15

East Village **Japonica**
100 University Pl (at 12th St.)
212 243-7752 $40

East Village **JEWEL BAKO**
230 E 5th St. (bet. 2nd Ave & Cooper Sq)
212-673-1012 $45

East Village **Kambi Ramen House***
351 E 13th St. (bet. 1st & 2nd Ave)
212-228-1360 $15

East Village **Kenka***
25 St. Marks Pl (bet. 2nd & 3rd Ave)
212-254-9363 $25

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave)
212-682-4140 $42

East Village **May's Place Soshi**
121 2nd Ave (bet. 7th & St. Marks Pl)
212-533-8448 $15

East Village **MINCA**
536 E 5th St (bet. Ave A & B)
212 505-8001 $10

East Village **OH! Taisho***
5 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-673-1300 $20

East Village **Ootoya Greenwich Village**
41 E 11th St. (at University Pl)
212-473-4300 $20

East Village **Otafuku x Medetai***

Otafuku x Medetai specializes in popular Japanese comfort food. Takoyaki (octopus balls) and Okonomi yaki (pancakes as well as Madetai (Tai yaki) and Yakisoba. Our food will make you feel like you are in downtown Tokyo
220 E 9th St (bet. 2nd & 3rd Ave)
646-998-3438 $1

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo? a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
218 E 10th St. (bet. 1st & 2nd Ave)
212 477 7030 $15

East Village **Ramen Misoya New York**
129 2nd Ave (bet 7th St & St. Marks Pl)
212-477 4825 $10

East Village **Ramen Setagaya ***
34A St. Marks Pl (bet. 2nd & 3rd Ave)
212-387 7958 $13

East Village **Rice Burger Yonekichi**

Rice burgers have arrived in the East Village. The "buns" are rice patties that are 100% additive-free and grilled to order with just a slight brush of soy sauce. Enjoy the simple taste of rice while savoring our umami-blended fillings
230A E. 9th St. (bet. 2nd & 3rd Ave)
646-785-0795 www.yonekich ny.com $14

East Village **Robataya NY**
231 E 9th St (bet. 2nd & Stuyvesant St.)
212-979-9674 $50

East Village **Sake Bar Decibel**
240 E 9th St (bet. 2nd & 3rd Ave)
212-673-2733 $40

East Village **Sake Bar Satsko**
202 E. 7th St (bet. Ave B & C)
212-614-0933 $25

East Village **SAKI**
58 3rd Ave (bet. 10th & 11th St.)
212 353-5088 $25

East Village **Shobe-Tetae***
216 E 10th St (bet. 1st & 2nd Ave)
212-477 2372 $30

East Village **Sobekoh***
309 E. 5th St (bet. 1st & 2nd Ave)
212 254-2244 $15

East Village **Sohaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner
225 E 9th St. (bet. 2nd & 3rd Ave)
212-533-6866 www.sobaya-nyc.com $20

East Village **Soven East Village***
328 E 6th St (bet. 1st & 2nd Ave.)
212 388-1155 $15

East Village **Sushi Ooo**
110 1st Ave (bet. 7th & 6th St)
646-882 3398 $31

East Village **Sushi Lounge***
58 St. Marks Pl (bet. 1st & 2nd Ave)
212-533-7711 $20

East Village **Takahachi East Village**
95 Ave A (at 6th St.)
212-505-8524 $25

East Village **TESHIGOTOYA**
432 E. 13th St. (bet. Ave A & 1st Ave.)
212 777 3174 $40

East Village **Udon West***
11 St. Marks Pl (bet. 2nd & 3rd Ave)
$20

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave)
212-598-3041 $20

Salmon Teriyaki Don
$11.50
Eat in or take out
A wonderful combination of salmon Teriyaki, salmon roe, and salmon flakes. This popular item will definitely win the hearts of salmon lovers
Authentic Japanese food at a reasonable price
onnju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-4pm

East Village — Ummole

Ummole is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan)

39 E 3rd St. (bet 1st & 2nd Ave) — $20
646-654-1122 www.downtownummole.com

East Village — Wesae — $35
101 E 4th St (bet 1st & 2nd Ave)
212-777-1878

East Village — Yakiniku West* — $25
218 E 9th St. (bet 2nd & 3rd Ave)
212-979-9238

East Village — Yakitori Taisho* — $20
5 St. Marks Pl (bet 2nd & 3rd Ave)
212-228-5099

East Village — Yoshi Sushi* — $25
131 Ave. A (bet St. Marks Pl & 9th St.)
212-420-5505

East Village — Yuba Restaurant — $40
105 E 9th St. (bet 3rd & 4th Ave)
212-777-5188

East Village — Zen 6* — $15
328 E 6th St. (bet 1st & 2nd Ave)
646-429-8471

East Village — Zoo 6* — $12
31 St. Marks Pl (bet. 2nd & 3rd Ave)
212-533-9955

Lower Manhattan

Lower Mnh — Ajisen Ramen* — $16
14 Mott St (bet Worth & Bayard St)
212-267-5580

Lower Mnh — Azasu — $30
49 Clinton St (bet Stanton & Rivington St)
212-777-7089

Lower Mnh — Bento Sushi* — $8
32 Broadway (at Morris St)
212-747-0994

Lower Mnh — Cube 63 — $21
63 Clinton St. (bet. Rivington & Stanton St)
212-220-5751

Lower Mnh — Elevate Restaurant* — $25
93 Bowery (at Hester St)
646-329-3416

Lower Mnh — Gen Ramen — $15
112 Eldridge St. (bet. Broome & Grand St.)
212-966-0696

Lower Mnh — GO! GO! CURRY!*

World Trade Center Stadium's third 3rd location after Times Square and Washington Square Park Stadium. On the 5th 15th and 25th of each month get free topping coupons on purchase for GO GO DAY. Check the website for special promo

12 John St. (bet. Broadway & Nassau St.) — $8 5
212-406-5555 www.gogocurryusa-ny.com

Lower Mnh — ISE Downtown* — $38
56 Pine St. (bet. Pearl & William St.)
212-785-1800

Lower Mnh — Japanese Curry Coco — $15
25 Kenmare St (bet. Elizabeth & Mott St.)
212-226-1262

Lower Mnh — Kajou — $38
21 South End Ave. (at W Thames St.)
212-786-3888

Lower Mnh — Kuu Ramen

Chef Taka, from Sapporo meticulously crafts his chicken broth by simmering it for over 8 hours. Anything runs quite ingredients to give it a depth of flavor. Delivery is available so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and off ca

20 John St (bet. Broadway & Nassau St.) — $15
212-571-7177 www.kuuramen.com

Lower Mnh — Mottsu — $25
285 Mott St. (bet. Prince & Houston St.)
212-343-1017

Lower Mnh — NY Sushi Ko — $61
51 Clinton St. (bet. Rivington & Delancey St.)
917-734-5857

Lower Mnh — Quickly Shabu Shabu — $13
237B Grand St. (bet. Chrystie St. and Bowery)
212-431-0992

Lower Mnh — Soy — $14
102 Suffolk St. (bet. Delancy & Rivington St.)
212-253-1150

Lower Mnh — Sushese — $26
325 Broadway (bet. Worth & Duane St.)
212-962-2500

Lower Mnh — Sushi Azabu — $50
428 Greenwich (bet. Laight & Vestry St.)
212-274-0428

Lower Mnh — SUteiShi — $30
24 Peck Slip (bet. Front & Water St.)
212-766-2344

Lower Mnh — Yakitori Tora — $35
72 Kenmare St (bet. Mulberry & Mott St.)
212-966-1100

Lower Mnh — Yopporei — $40
151 Rivington St. (bet. Suffolk & Clinton St.)
212-777-7253

Tribeca

Tribeca — B Flat — $25
277 Church St (bet. White & Franklin St.)
212-213-2470

Tribeca — Brushstroke — $130
30 Hudson St. (at Duane St.)
212-791-3771

Tribeca — NINJA* — $35
25 Hudson St (bet. Reade & Duane St.)
212-274-9500

Tribeca — NOBU — $100
105 Hudson St (at Franklin St.)
212-219-0500

Tribeca — NOBU NEXT DOOR — $75
105 Hudson St. (bet. Franklin & N. Moore St.)
212-334-4445

Tribeca — Rosanjin — $80
181 Duane St. (bet. Church St. & W. Broadway)
212-345-0464

Tribeca — Shigure* — $25
277 Church St. (bet. White & Franklin St.)
212-965-0200

Tribeca — Tekehechi Tribeca* — $35
145 Duane St. (bet. Church & W. Broadway)
212-571-1830

Tribeca — Zutto* — $40
77 Hudson St. (bet. Jay & Harrison St.)
212-233-3287

* Chopsticks NY available to pick up

Soho

Soho — Blue Ribbon Sushi — $51
119 Sullivan St. (bet. Spring & Prince St.)
212-343-0404

Soho — Hirohisa — $85
73 Thompson St. (bet. Broome & Spring St.)
212-925-1613

Soho — Hiroko's Place — $15
79 Thompson St. (bet. Broome & Spring St.)
212-625-1303

Soho — Omen — $30
113 Thompson St. (bet. Spring & Prince St.)
212-925-8923

Soho — Souen Soho* — $20
210 9th Ave. (at Prince St.)
212-807-7421

Brooklyn

Brooklyn — 1 or 8* — $32
68 S. 2nd St. (bet. Wythe & Kent Ave.)
718-384-2152

Brooklyn — Ani Sushi* — $15
142 Montague St. (bet. Clinton & Henry St.)
718-923-1600

Brooklyn — Bozu — $30
296 Grand St. (bet. Havemeyer & Roebling St.)
718-384-7770

Brooklyn — Fushimi Japanese Cuisine — $40
9318 4th Ave (bet 93rd & 94th St.)
718-833-7715

Brooklyn — Ganso — $11
25 Bond St. (at Livingston St.)
718-403-0900

Brooklyn — Geido* — $25
331 Flatbush Ave. (bet. Park & Prospect Pl.)
718-636-6966

Brooklyn — Hibino Japanese Restaurant — $35
333 Henry St. (at Pacific St.)
718-332-5150

Brooklyn — Iron Chef House — $15
92 Clark St. (bet. Monroe Pl. & Henry St.)
718-858-8517

Brooklyn — IZAKAYA on SMITH — $20
176 Smith St. (bet. Wyckoff & Warren St.)
718-855-2277

Japanese mama's home style cooking
Ummole
86 E. 3rd st (bet. 1st & 2nd Ave)
646-654-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownumole.com

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Mizu**
132 Bedford Ave (bet. 6th St & 7th St.) $20
718-782-6566

Brooklyn **Nuruto Ramen**
278 5th Ave (bet 1st & Garfield St.) $12
718-832-1111

Brooklyn **Osaku**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshimu Restaurant**
71 7th Ave (bet. Berkeley & Lincoln Pl.) $25
718-783-1886

Brooklyn **OZU**
78 Clark St. (bet. Hicks & Henry St.) $20
718-797 3288

Brooklyn **Ramen Yebisu***

Ramen Yebisu brings an authentic Sapporo-style ramen to New York by combining traditional seafood ingredients with a chewy, thicker-style noodle. Each sip of the broth is reminiscent of Hokkaido and the traditional ingredients used in this part of Japan.

126 North 6th St. (at Berry St.) $15
718-782-1444

Brooklyn **Sukura 6**
837 Manhattan Ave. (bet. Calyer & Nobb St.) $18
718-349-7888

Brooklyn **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-732-2087

Brooklyn **Samurai Papu**

The signature dish at Samurai Papa is their Bukkake Pork Belly Ramen. Rich milky soup extracted from pork belly. First try it as is, then gradually add bonito flakes for middle flavor. The select small side dishes and sake are quite large, and they are also open for lunch.

32 Varet St. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn **Suppura Hara Japanese**
622 Manhattan Ave. (bet. Driggs & Nassau Ave.) $15
718-389-8721

Brooklyn **Suski Katsuui**
210 7th Ave (at 3rd St.) $35
718-788-0330

Brooklyn **Tenzan**
7116 18th Ave (at 71st St.) $30
718-621-3236

Brooklyn **Zenkichi***
77 N 5th St. (bet. Berry St. & Wythe Ave.) $60
718-366-8585

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20
718-398-9888

Quaens

Quaens **Aji Japanese Cuisine**
37-07 Ditmars Blvd Astoria, NY 11105 $20
718-777 [illegible]

Quaens **Ajisen Ramen***
30-10 138th St. 1st Fl. Flushing, NY 11354 $16
718-305-8119

Quaens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $18
718-937-3288

Queens **Bistro 33**
19-33 Ditmars Blvd Astoria, NY 11105 $20
718-721-1333

Queens **gowasabi***
34-02 30th Ave Astoria, NY 11103 $23
718-204-7354

Queens **Hukata**
37-02 Prince St. Flushing, NY 11354 $13
718-321-0290

Queens **Hnshi Ramen & Izakaya***
192 12 Northern Blvd Flushing, NY 11357 $12
718-224-2961

Queens **Hibino Japanese Restaurant***
10-70 Jackson Ave Longeland City, NY 11101 $35
718-392-5190

Queens **Hinomaru Ramen**
33-18 Ditmars Blvd. Astoria, NY 11105 $15
347-782-2643

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills, NY 718-575-4033 $35

Queens **Kondo Japanese Restaurant**
29-13 Broadway Astoria, NY 11106 $40
347-617-1236

Queens **Kyoto Sushi**
193-11 Un on Tpk. Flushing, NY 11354 $35
718-380-7777

Queens **LINN Wufu Dining***
29-13 Broadway Astoria, NY 11106 $30
718-204-0060

Queens **Mutsu Sushi***
3411 30th Ave. Astoria, NY 11103 $15
718-726-7028

Queens **Nanta**
107-05 70th Rd Forest Hills, NY 11375 $20
718-263-2006

Queens **Oishi Sushi**
37-04 Ditmars Blvd Astoria, NY 11105 $20
718-626-0588

Queens **Pink Nori***
35-08 30th Ave Astoria, NY 11103 $30
718-685-2356

Queens **Ramen Okidoki***
34-06 30th Ave Astoria, NY 11103 $15
718-606-1177

Queens **Shiro of Jupun Atlus Pk**
80-40 Cooper Ave Glendale, NY 11385 $20
718-326-8704

Queens **Suki Thai Shabu***
60-15 Woodside Ave. Queens, NY 11377 $20
718-205-1975

Queens **SUSHI ISLAND***
57-15 Queens Blvd. Elmhurst, NY 11373 $20
718-803-3093

Queens **Sushi Yasu***
70-11 Austin St. Forest Hills, NY 11375 $30
718-575-5108

Queens **Tukususuki***
43-46 42nd St. Sunnyside, NY 11104 $25
718-729-5253

Queens **Tundu Sushi***
69-26 Fresh Pond Rd. Ridgewood, NY 11385 $12
718-381-0808

Queens **Udon West**
13760 Northern Blvd. Flushing, NY 11354 $10
718-359-2324

Queens **Watawu Sushi***
33-10 Ditmars Blvd. Astoria, NY 11105 $28
718-545-3566

Long Island

Long Island **Benihana**
2105 Northern Blvd. Manhasset, NY 11030 $30
516-627 3400

Long Island **Benihana**
920 Merchant's Concourse Westbury, NY 516-222-9091 $30

Long Island **Inatome Japanese Steak House***
8 5th St. Valley Stream, NY 11581 $25
516-872-0418

Long Island **Isonu**
214 Jericho Tpk Floral Park, NY 11001 $25
516-437 4552

Long Island **Kobun Restaurant***
2016 Merrick Rd Merrick, NY 11566 $30
516-223-8200

Long Island **Koiso**
540 Westbury Ave Carle Place, NY 11514 $25
516-333-3434

Long Island **KuruBura***
478 New York Ave. Huntington, NY 11743 $30
631-673-0060

Long Island **Kurofune***
77 Commack Rd. Commack, NY 11725 $20
631 499-1075

Long Island **Mumon Restaurant***
1300 Franklin Ave Garden City, NY 11530 $32
516-747-3384

Long Island **Nagashima**
12 A 1 Jericho Tpk Jericho, NY 11753 $25
516-338-0022

Long Island **Restaurant Yamuguchi***

Since 1988 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.

48 Main St. Port Washington, NY 11050 $25
516-883-3500

Long Island **Rock-n-Suke Port WA**
30 Main St. Port Washington, NY 11050 $30
516-883-7253

Long Island **Sappura**
3296 Merrick Rd Wantagh, NY 11793 $18
516-785-3853

Long Island **Sen Restaurunt***
23 Main St. Sag Harbor, NY 11963 $45
631-725-1774

Long Island **Shira of Japun***
401 Old Country Rd. Carle Place, NY 11514 $20
516-997 4770

Long Island **SUSHI ICHI**
700 N. Country Rd. Setauket, NY 11733 $25
631-689-3111

Long Island **TAIKO Restaurant**
15 S Village Ave Rockville Ctr., NY 11570 $20
516-678-6149

Long Island **Tuku Sushi***
821 Carmen Ave Westbury, NY 11590 $20
516-876-0033

Long Island **Torigo***
196 Jericho Tpk. Floral Park, NY 11001 $20
516-352-1118

Long Island **Yuki'a Priluttu Too***
151 Merrick Ave. Merrick, NY 11566 $25
516-867 8736

The Bronx

The Bronx **OHANA**
500 City Island Ave Bronx, NY 10464 $35
718-885-0700

Westchester

Westchester **Asian Temptation***
23 Mamaroneck Ave. White Plains, NY 10601 $25
914-328-5151

Westchester **Euro Asian Bistro**
30 Westchester Ave Port Chester, NY 10573 $25
914-937-3040

Westchester **Gyu-Kaku***
180 Main St. White Plains, NY 10601 $40
914-358-5208

Westchester **Haiku**
148 Mamaroneck Ave. White Plains, NY 10601 $25
914-644-9887

Westchaster **Hajime***
257 Halstead Ave Harrison, NY 10528 $35
914-777-1543

Westchester **Ichiro**
90 Mamaroneck Ave. White Plains, NY 10601 $25
914-437-8684

Westchester **Kuito***
28 Palmer Ave Bronxville, NY 10708 $25
914-337 1298

Westchester **Karuta**
77 Quaker Ridge Rd. New Rochelle, NY 10804 $15
914-636-6068

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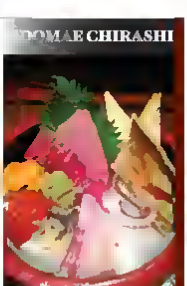

TOMAE CHIRASHI

244 Flatbush Ave., Brooklyn, NY 11217 TEL. 718-398-5240
www.tarosushibrooklyn.com

Westchester	**Momiji***	201 Halstead Ave Harrison NY 10528 914-835-1078	$25 Tu L
Westchester	**Nonaka**	522 Mamaroneck Ave White Plains NY 10605 914-285-5351	$50 W
Westchester	**Nishi**	473 Ashford Ave Ardsley NY 10502 914-693-2500	$25 Tu L
Westchester	**Noda***	200 Hamilton Ave White Plains NY 10601 914-948-0530	$25 L
Westchester	**Sakanaya Sushi**	14 North Central Ave Hartsdale NY 10530 914-946-9065	$15 L
Westchester	**Sozan Restaurant***	728 Saw Mill River Rd. Ardsley NY 10502 914-674-6015	$23 L
Westchester	**Tanto**	635 White Plains Rd Scarsdale, NY 10583 914-725-5100	$10 Su L
Westchester	**Tsora**	255 N Central Ave Hartsdale NY 10530 914-761-0057	$25 L

Upstate

Upstate	**Kiko Hoosa**	11 21 E Washington Ave Pearl River NY 845-735-8965	$25 M L
Upstate	**Matsu Hana**	328 Route 59 Central Nyack, NY 10960 845-727-3339	$20 L
Upstate	**MT. FUJI Steak House**	296 Old Route #17 Hillburn, NY 10931 845-357-4270	$45 L
Upstate	**Sato**	739 Elmwood Ave. Buffalo NY 14222 716-831-9146	$20 L

* Chopsticks NY available to pick up

New Jersey

New Jersey	**Ajihei Princeton**	11 Chambers St Princetone NJ 08542 609-252-1158	$20 M L
New Jersey	**Akai Sushi Louaga**	11 N. Dean St. Englewood NJ 07631 201-541-0096	$18 L
New Jersey	**Aoyama**	1962 Washington Valley Rd Martinsville NJ 732 271-2558	$18 M L
New Jersey	**Asahi Japaaesa***	1475 Bergen Blvd Fort Lee NJ 07024 201-944-5113	$17 Tu L
New Jersey	**Domatse***	800 Mountain Ave Mountainside NJ 07092 908 233-7898	$25 M L
New Jersey	**East Japaaasa**	1405 Teaneck Rd. Teaneck, NJ 07666 201-837-1260	$20 L
New Jersey	**Hachi Seshi***	91 Linwood Plz, Fort Lee NJ 07024 201-585-8158	$15 L
New Jersey	**Higo Battan Raman***	2024 Center Ave #J & K Fort Lee NJ 07024 201-461-6485	$15 L
New Jersey	**Honshe Loenge***	31 Montgomery St. 2 Fl. Jersye City NJ 07302 201-324-2788	$25 L
New Jersey	**Ichi Umi Restaurant**	352 Menlo Park D. Edison, NJ 08837 732-805-2370	$30 L
New Jersey	**ICHIBAN**	775 Bloomfield Ave W Caldwell NJ 07006 973-808-7178	$22 L
New Jersey	**Josha Restaurant ***	120 Cedar Grove Ln Somerset NJ 08873 732-469-8895	$25 L
New Jersey	**Kaneme***	793 Palisade Ave Cliffside Park NJ 07010 201-886-0060	$25 M L
New Jersey	**KIKU**	305 Rt. 17 S. Paramus, NJ 07652 201-265-7200	$40 L
New Jersey	**Komegeshi***	103 Montgomery St Jersey City NJ 07302 201-433-4567	$25 L
New Jersey	**Komegashi toa***	53 Town Sq. Pl Jersey City NJ 07310 201-533-7881	$30 L
New Jersey	**Kyushe Seshi***	203 Paterson Ave Wallington NJ 07057 973-773-7100	$25 M L
New Jersey	**Masa Sushi & Grill***	81 W Allendale Ave Allendale NJ 07401 201-934-6616	$30 L
New Jersey	**Monster Seshi***	396 Springfield Ave. Summit, NJ 07901 908-598-1100	$25 L
New Jersey	**Nagoyaka Sushi***	1 Gateway Plaza W Newark, NJ 07102 973-623-1880	$18 Su L
New Jersey	**Princeton Tomo Sushi**	235 Nassau St Princeton, NJ 08542 609-924-9478	$15 Su L
New Jersey	**Raku Izakaya**	209 Main St. Fort Lee NJ 07024 201-585-0707	$25 D
New Jersey	**Sakura-hana***	43 Franklin Ave Ridgewood NJ 07450 201-447-6525	$25 M L
New Jersey	**Santohka (Mitsuwa)**	595 River Rd. Edgewater NJ 07020 201 941 1004	$10 L D
New Jersey	**Soneki Sendo (Mitsuwa)**	595 River Rd Edgewater NJ 07020 201-941-9113	$10 L D
New Jersey	**Sugi**	2117 Rt. 4 E Fort Lee NJ 07024 201-461-3100	$23 Su L
New Jersey	**Sushi Tonga***	516 Jersey Ave Jersey City NJ 07302 201-332-8300	$13 D
New Jersey	**TATSUMI***	1034 River Rd Edgewater NJ 07020 201-969-0202	$25 M L
New Jersey	**Teak On The Hedson**	16 Hedson St Hoboken NJ 07030 201-653-7888	$30 L
New Jersey	**Taada Sushi***	10 Schuyler Ave Kearny NJ 07032 201 991-5566	$12 L
New Jersey	**Toyu Restaarant**	436 Anderson Ave Cliffside Park, NJ 07010 201-917 5532	$20 L
New Jersey	**Umeya**	156 Piermont Rd Cresskill NJ 07626 201-816-0511	$25 M L
New Jersey	**Yokitori 39**	252 254 Degraw Ave. Teaneck NJ 07666 201-692-0700	$35 M D
New Jersey	**Yamagata Restaurant***	1636 Palisades Ave Fort Lee, NJ 07024 201-585-0488	$25 M L
New Jersey	**Yumi***	1120 Ocean Ave Sea Bright, NJ 07760 732 212-0881	$45

Connecticut

Connecticut	**Abis**	361 Greenwich Ave Greenwich CT 06830 203-862 5100	$30 L
Connecticut	**Kazu**	64 N. Main St. Norwalk, CT 06854 203-866-7402	$25 L

CAFE

Upper West	**Baard Papa's Uppar W.**	2167 Broadway (bet. 77th & 78th St.) 212-799-3770	Cream Puffs
Midtown West	**Cafe Zoya Midtown W.**	1073 6th Ave (bet. 40th & 41st St.) 212-764-5785	Bakery

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Midtown East — BentOa Cafe — Bakery
156 E 45th St (bet. 3rd & Lexington Ave.) 212-922-9788

Midtown East — Cafe Zoiya Midtown E. — Bakery
18 E 41 St (bet. Madison & 5th Ave.) 212-779-0600

Midtown East — IPPOOO TEA — Japanese tea
125 E 39th St (bet. Lex & Park Ave.) 212-370-0809

Midtown East — Minamoto Kitchoan — Confectionery
509 Madison Ave (bet. 52nd & 53rd St.) 212-493-3747

Chelsea — Flavaboom — Dessert Bar
600 9th Ave (bet. 17th & 18th St.) 212-414-0010

East Village — Cafe Zoiya East Village — Bakery
68 Cooper Sq. (bet. 7th S. & St. Marks Pl.) 212-253-3700

East Village — Chikalicious — Dessert Bar
203 E 10th St. (bet. 1st & 2nd Ave.) 212-475-0329

East Village — PANYA — Bakery
#Stuyvesant St. (bet. 9th St. & 3rd Ave.) 212-777-1330

Lower Mhn — Yaya Tea Garden — Rice Balls
51 Chrystie St (bet. Hester & Canal St.) 212-226-6833

Brooklyn — Sweet Dynasty — Ice cream
6410 8th Ave (bet. 64th & 65th St.) 718-765-1668

Brooklyn — Yaya Tea Garden — Cafe
2320 86th St Brooklyn, NY 11214 718-333-9232

Queens — Resohox, Inc — Cafe
4126 27th Ave Long Island City NY 11101 718-784-3680

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595 River Rd Edgewater, NJ 07020 201-313-9336

New Jersey — Parisianne — Bakery
250 Main St Fort Lee, NJ 07024 201-592-9876

New York — BentOa Cafe — Cafe
123 William St.(bet.Fulton & John St.) 212-608-1150

KARAOKE

Upper East — Iggy's — $1 /song
1452 2nd Ave (bet. 76th & 78th St.) 212-327-3043

Midtown West — Yuki 55* — $8/h /person
253 W. 55th St. (bet. Broadway & 8th Ave.) 212-765-1210

Midtown East — Box Saack Riki* — $8/h /person
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) 212-986-5512

Midtown East — Japas 38 — $8/h /person
9 E. 38th St. (bet. Madison & 5th Ave.) 212-679-4040

Midtown East — Karaoke Daet 48* — $4/h /person
304 E. 48th St. (bet. 1st & 2nd Ave.) 212-753-0030

Koreatown — 5 Bar Karaoke — $30 /room
38 W. 32nd St. 5F (bet. 5th Ave. & Broadway) 212 594-5544

Koreatown — Chorus Karaoke — $2/song $40/room
25 W 32nd St 3R (bet. 5th Ave. & Broadway) 212-967 2244

Koreatown — Gagapa Karaoke — $30- /room
26 W 32nd St (bet. 5th Ave. & Broadway) 212-967-5353

Koreatown — Grammy Karaoke — $40 /room
23 W. 32nd St. (bet. 5th Ave. & Broadway) 212-629-7171

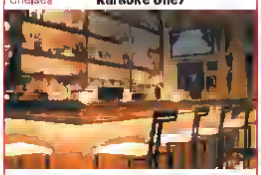
Koreatown — Karaoke Daet 35* — $4/h /person
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) 646-473-0126

Koreatown — Mara Karaoke Lounge — $40/h /room
11 W 32nd St, (bet. W. 32nd & 33rd St.) 212-273-3413

Koreatown — MK — $40/h /room
11 W. 32nd St. 5 Fl (bet. 5th Ave. & Broadway) 212 564-3436

Koreatown — Radio Star Karaoke — $40 /room
3 W. 35th St. (bet. 5th & 6th Ave.) 212-564-2520

Chelsea — Karaoke One7



They offer the city's largest song select on in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. Drinks and room charges are half price during Happy Hour (2pm-8pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice

28 W 17th St. (bet. 5th & 6th Ave.) 212-675-4627 www.karaoke17.com — $2/song

Gramercy — Japas 27 — $10 /person
356 3rd Ave (bet. 26th & 27th St.) 212-689-2325

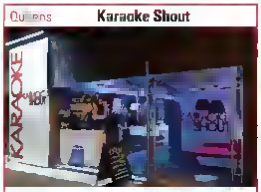
Gramercy — Music Story — $40 /room
34 32nd St 5FR (bet. Park Ave. S. & Madison Ave.) 212-694-4244

West Village — Apple Restaarant — $10/cover /room
17 Waverly Pl (bet. Greene & Mercer St.) 212-473-8881

West Village — NEMO — $8/h /person
54 E. 13th St. (bet. B way & University Pl.) 212-477-1177

East Village — Karaoke Cave — $35- /room
5 E. 13th St. (bet. University Pl. & 6th Ave.) 646-250-5670

Queens — Karaoke Shout



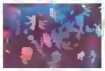
120,000 songs in 18 different languages available. 20,000 English songs. Also Hindi and Thai songs that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 10 private rooms are all equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and ipods. Open 7 days! Check out our event calendar on the web

32-46 Steinway St. Astoria NY 11103 718-561-0000 www.karaokeshout.com — $6/h person

East Village — Planet Rose — $2/song
219 Ave. A (bet. 13th & 14th St.) 212-353-8500

East Village — Second on Second — $30/h /room
27 2nd Ave. (bet. 1st & 2nd St.) 212 473-2822

East Village — Siag Sing (Ave. A)*



Among the newest and trendiest karaoke establishments on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrations large party rooms are available for up to 30 people. OPEN 7 DAYS

61 Ave. A (bet. 4th & 5th St.) 212-674-0700 www.karaokesingsing.com — $4-8/h per person

East Village — Siag Siag (St. Marks)*

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokes ngsing.com

9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) 212-387 7800 www.karaokes ngs ng.com — $4-8/h per person

East Village — U2 Karaoke Lounge — $8/h
6 St. Marks Pl (bet. 2nd & 3rd Ave.) 212 228-6250

Brooklyn — 100 Fua — $40/h /room
332 60th St. (bet. 8th Ave. & Fort Hamilton Pkwy) 718-436-6883

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*Mention Chopsticks NY
$8/hr/p
$4/hr/p ALL DAY
St. Marks — 9 St. Marks Place, 2nd Fl (bet. 2nd & 3rd Ave.) 212-387-7800 — Hours: Sun-Thu 1pm-4am, Fri&Sat 1pm-6am
Avenue A — 61 Avenue A (bet. 5th & 6th St.) 212-674-0700 — Hours: Mon-Thu 6pm-4am, Fri Sat & Sun 4pm-6am

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Chopsticks NY's Test Kitchen –Vol.17–

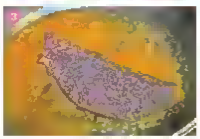
In this section, chefs of various backgrounds test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. Each month, a chef tries one featured seasoning or ingredient. This month, owner/chef of East Wind Snack Shop shares seared salmon fillet steak, incorporating sansho pepper, Japanese prickly ash.

Pan-Seared Salmon with Sansho Pepper & Yuzu

By Chris Cheung, Owner/Chef of East Wind Snack Shop

"The taste of spicy sansho pepper is perfect for the dish. Sansho marries so well with yuzu citrus that adds a touch of acidity and creates a nice balance, and the fattiness of salmon blends well with heavy cream, nicely embracing all the flavors."

— Chef Chris Cheung



[For Spice Paste]

[Ingredients]

- 3 tbsp sansho pepper
- 2 tbsp yuzu juice
- 3 tbsp red miso
- 1/2 cup bonito flakes
- 1 tbsp minced ginger
- 1 tbsp shichimi pepper
- 1 large tbsp minced cilantro
- 1 tbsp wasabi paste

[Direction]

Mix all the ingredients in food processor

[For Salmon]

[Ingredients]

- 2 (6-7 oz each) salmon fillets, sliced
- 2 tbsp ground raw black rice powder
- 1/2 cup heavy cream
- 1 tbsp yuzu juice
- 1/2 cup white wine
- Salt and pepper, to taste

[Directions]

1. Coat flesh side of salmon with ground black rice powder and season with salt and pepper.

2. Place salmon fillets skinside down and 1 tablespoon of spice paste in a nonstick skillet over medium-high heat, and cook for 3 to 4 minutes until the skin turns crisp and the flesh turns medium rare.

3. Add white wine and heavy cream and simmer until liquid is slightly reduced. Then add yuzu juice.

4. Place in the oven at 350°F and roast for 4 to 5 minutes.

[For Side Dish]

[Ingredients]

- 5 heads baby bok choy
- 3/4 cup water
- 2 tbsp butter
- Salt and pepper, to taste

[Directions]

Heat water and butter in a medium skillet over high heat and bring to a boil. Add bok choy and cover. Reduce heat to medium and simmer until bok choy is tender. Add a pinch of salt and pepper to taste.

[To Assemble]

Serve the salmon and bok choy on a flat plate, and spoon on sauce around the plate. Garnish with tobiko.

Chris Cheung, Owner/Chef

Chef Chris Cheung's deep appreciation for oriental cuisine was developed at a young age while growing up in the heart of Brooklyn and Manhattan's Chinatown. After graduating from New York Restaurant School, he became one of the opening kitchen staff at Nobu in Tribeca where he worked with Iron Chef Morimoto. He was also one of the opening staff at Jean-Georges' working alongside Wylie Dufresne and helping them earn 4 stars from the New York Times. He opened his own restaurant focusing on creative Chinese cuisine, East Wind Snack Shop in Windsor Terrace, Brooklyn in February.

East Wind Snack Shop

The lively little eatery serves creative Chinese snacks such as pan fried juicy pork dumplings, pork bao, spring rolls and dry-aged beef potstickers. Every dish on their menu is freshly prepared at the restaurant and cooked to order.

471 16th St. Brooklyn, NY 11215
TEL. 929-295-0188
www.eastwindsnackshop.com

Grocery & Saka Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at www.chopsticksny.com

* Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th — Japanese
2935 Broadway (bet. 114th & 115th St.) 212-280-4600

Dainobu Midtown West* — Japanese
38 W 56th St. (bet. 5th & 6th Ave.) 212-707-1529

Dainobu Midtown East* — Japanese
120 E 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380

Katagiri & Co.,Inc* — Japanese
224 E 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566

NIIGATA* — Japanese
12 East 49th St. (bet. 5th & Madison Ave.) 212-813-1008

Sunrise Mart Midtown* — Japanese
12 E 41st St. (bet. 5th & Madison Ave.) 646-380-9280

TOMIYA* — Japanese
239 E 53rd St. (bet. 2nd & 3rd Ave.) 212-610-7311

H Mart Han Ah Reum — Korean
25 W 32nd St. (bet. 5th Ave. & Broadway) 212-695-3033

Woorijip — Korean
12 W 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Dainobu Greenwich Village* — Japanese
439 6th Ave. (bet. 12th & 13th St.) 212-645-0237

Jinpaa Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333

M2M E. Village* — Japanese
55 3rd Ave. (bet. 10th & 11th St.) 212-353-2939

Sunrise Mart Astor Pl* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040

New Kam Man, LLC.* — Chinese
200 Canal St. New York, NY 10013 212-571-0330

NI Japanese Delicacies — Japanese
120 Essex St. (bet. Rivington & Delancey St.) 646-875-4324

Rosetta Winns* — Other
40 Exchange Pl. (bet. William & Broad St.) 212-361-0030

Tokyo Mart* — Japanese
51 Mulberry St. (bet. Bayard & Canal St.) 212-962-6922

Pearl River Mart* — Chinese
477 Broadway 2 Fl. (bet. Grand & Broome St.) 212-431-0002

Sunrise Mart SoHo* — Japanese
494 Broome St. (bet. Wooster St. & W Broadway) 212-219-0033

Midoriya* — Japanese
167 N 9th St. (bet. Bedford & Driggs Ave.) 718-599-4690

Family Market* — Japanese
24-15 Broadway Astoria, NY 11106 718-956-7925

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing, NY 11354 718-461-1311

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354 718-508-0005

H Mart Northern Blvd. — Korean
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700

H Mart Union — Korean
29-02 Union St. Flushing, NY 11354 718-445-5656

H Mart Williston Park* — Korean
400 N Hinds Ave. Williston Park, NY 11596 516-699-0270

H Mart Woodside — Korean
59-18 Woodside Ave. Flushing, NY 11377 718-446-0758

Sakura-ya* — Japanese
73-05 Austin St. Forest Hills, NY 11375 718-268-7220

Taiyo foods* — Japanese
46-08 44th St. Sunnyside, NY 11104 718-392-2233

H & Y Marketplace — Korean
478 Plainview Rd. Hicksville, NY 11801 516-935-4041

H Mart Great Neck* — Korean
495 Great Neck Rd. Great Neck, NY 11021 516-482-3113

Nara Japanese Foods* — Japanese
168A Main St. Port Washington, NY 11050 516-883-1838

Shin Nippon Do* — Japanese
83 Mineola Ave. Roslyn Heights, NY 11577 516-625-1814

DAIDO — Japanese
522 Mamaroneck Ave. White Plains, NY 10605 914-683-5735

Fuji Mart Scarsdale* — Japanese
116 White Plains Rd. Scarsdale, NY 10583 914-472-1468

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale, NY 10530 914-448-6888

Kam Sen Foods* — Korean
22 Barker Ave. White Plains, NY 10601 914-428-4500

NIJIYA Market* — Japanese
18 N. Central Ave. Hartsdale, NY 10530 914-543-2178

Dashanbo* — Japanese
293 Halstead Ave. Harrison, NY 10528 914-835-4380

Asian Market* — Chinese
91 Colvin Ave. Albany, NY 12203 518-458-8166

Feeling fine* — Japanese
371 Park Ave. Whitehouse, NJ 07035 201-713-8955

H & Y Marketplace — Korean
1 Kensen Pl. Ridgefield, NJ 07657 201-943-7400

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H Mart Cherry Hill — Korean
1720 Marlton Pike E. Cherry Hill, NJ 08003 856-489-4611

H Mart Englewood — Korean
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822

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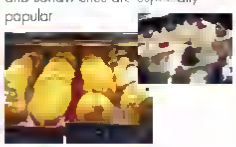

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Mitsuwa Marketplace*
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201-941-9113

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450 — Japanese
201-670-0882

Fuji Mart Connecticut*
1212 Putnam Ave Old Greenwich CT 06878 — Japanese
203-698-2107

Milhoe Asian Market
65 Orange St New Haven CT 06510 — Other
203-782-1234

Meido*
3rd N Narberth Ave Narberth PA 19072 — Japanese
610-747-0957

Tokyo Japanese Store
5865 Ellsworth Ave Pittsburgh PA 15232 — Japanese
412-661-3777

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212-932-0990

Neecy Wine's
313 Columbus Ave (bet. 74th & 75th St.) — Sake/Shochu
212-877-4040

Garnet Wine & Liquors*
529 Lexington Ave (at 48th St.) — Sake/Shouhu
212-772-3210

Mister Wright*
1583 3rd Ave (bet. 89th & 90th St.) — Sake/Shochu
212-722-4564

Ambassador Wine & Spirits*
1020 2nd Ave (at 54th St.) — Sake/Shouhu
212-421-6078

Beekman Liquors
500 Lexington Ave (bet. 47th & 48th St.) — Sake
212-759-5857

Landmark Wine*
157 W 23rd St. (bet. 6th & 7th Ave.) — Sake/Shouhu
212-242-2323

MJK liquor
1011 3rd Ave (bet. 58th & 59th St.) — Sake/Shochu
212-475-6188

Union Square Wine & Spirits*
140 4th Ave (at 13th St.) — Sake/Shouhu
212-675-1100

LE DU WINES
600 Washington St (at Leroy St.) — Sake
212-924-6395

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) — Sake/Shouhu
212-674-7500

SAKAYA*
324 E 9th St (bet. 1st & 2nd Ave.) — Sake/Shochu
212 505-7253

St. Marks Wine and Liquor*
16 St. Marks Place (bet. 2nd & 3rd Ave.) — Sake/Shochu
212-529-9463

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) — Sake/Shouhu
212-982-7770

East Village Wine
113 Stanton St (bet. Attorney & Clinton St.) — Sake
212 358-7700

New York Wine Exchange
5 Broadway (bet. Battery Pl. & Morris St.) — Sake/Shouhu
212-422-9222

Rosetta Wines*
40 Exchange Pl (bet. Wilham & Broad St.) — Sake
212 351-0030

September Wines & Spirits
100 Stanton St (at Ludlow St.) — Sake
212-388-0770

Granyette Wine*
151 Grand St (bet. Crosby & Lafayette St.) — Sake/Shochu
212-925-1220

Smith and Vine
248 Smith St. (bet. Sackett & Degraw St.) — Sake
718-243-2884

Allendale Wine & Liquors
101 W Allendale Ave Allendale NJ 07401 — Sake/Shochu
201 327 7665

Delite Super Market
420 Washington St. Hoboken NJ 07030 — Sake/Shouhu
201-420-7900

Quick Stop Wine & Liquor
113 Godwin Ave. Ridgewood NJ 07450 — Sake
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718-539-6100

Paleewong Trading
82-04 34th Ave Woodside NY 11377 — Sake
718-507-6520

JFC International Inc.*
55 Wildcat Way Linden NJ 07036 — Food/Sake
908-525-4400

NY Mutual Trading Co. Ltd.*
25 Knickerbocker Rd Moonachie NJ 07074 — Food/Sake
201 333-9555

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains, NJ 07444 — Sake
973-835-8585

Wismettac Asian Foods, Inc*
402 Washington Ave Carlstadt NJ 07072 — Food/Sake
201-804-1600

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Hon Tsuyu

Kikkoman Hon Tsuyu is a multipurpose soup & sauce base for use in tempura dipping sauce, broth for noodles and dipping sauce for noodles. Made from Kikkoman soy sauce blended with four types of katsuobushi (bonito flakes) and kelp to add to a satisfying umami. Mild yet full-bodied sweetness comes from selected brown sugar.

[INGREDIENTS] (Serves 2-3)
☐ 6 shrimp (preferably head on) ☐ 1/2 lb chicken (either breast or thigh), cut into bite size pieces ☐ 1/3 lb salmon ☐ 4 leaves nappa cabbage ☐ 3 heads baby Shanghai bok choy ☐ 2-4 shiitake mushrooms ☐ 2-4 sliced carrots, cut into flower shape (optional) ☐ 1 bunch scallions, diagonally sliced ☐ 1 package enoki mushrooms ☐ 1 package shimeji mushrooms ☐ 1 cup Kikkoman Hon Tsuyu ☐ 8 cups water

[FOR DIPPING SAUCE]
☐ Kikkoman Ponzu ☐ Grated ginger ☐ Finely chopped scallion ☐ Grated daikon radish

[DIRECTIONS]
1. Rinse nappa cabbage and baby Shanghai bok choy and cut them into bite size pieces. **2.** Cut chicken into bite size pieces. **3.** Slice salmon into 1/2-inch thickness. **4.** Cut off the bottom parts of enoki and shimeji mushrooms and separate them into bite size using hands. **5.** Bring water to a boil and add Kikkoman Hon Tsuyu. **6.** Add the vegetables, chicken, salmon and shrimp. **7.** When ingredients are cooked, dip them into ponzu mixed with grated ginger, chopped scallions and grated daikon. **8.** When there are only a few ingredients left in the pot, keep adding more vegetables, meat and seafood until diners are all satisfied.
9. When foam starts forming on surface while cooking, skim using a ladle. **10.** When all ingredients are gone, enjoy the broth by adding either cooked rice to make risotto or noodles.

TIP Yosenabe literally means "anything put together" so you are free to add anything you like. If you like other vegetables, please go ahead and add. Even for protein, add any meats, seafood and tofu. Anything goes and that's the beauty of this hot pot!

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Origami Inspired Gift Cards

The final step of your gift giving preparation is to write a gift card. The cards with a personal touch make your gift spectacular and memorable, so why don't you accompany your gifts with handcrafted message cards. Here we introduce three craft cards incorporating Japanese origami technique.

Gift card design by Shiho Masuda

Craft Card I — Christmas Wreath Transforms into Holiday Pin Wheel

Materials:
Red paper, Green paper, Tan card stock (for card)

Tools.
Cutting mat, Craft knife, Ruler, Pen, Glue dot

Step 1: Cut four 3.5" green squares and four 3.5" red squares

Step 2. Fold each square paper in half

Step 3. Open a square and fold the upper and bottom left corner to the center

Step 4: Fold back in half keeping the pointy corner on the bottom left. Fold up the right bottom corner to the top center as shown

Step 5. Unfold the triangle you just made and push the fold in along the creases

Step 6. Repeat steps 3 – 5 with the remaining squares.

Step 7. Insert the closed end of a green shape into the open end of a red one and lock the two pieces together by folding the tips of the red down (as shown in the photo)

Step 8. Continue connecting all the pieces together, alternating red and green colors

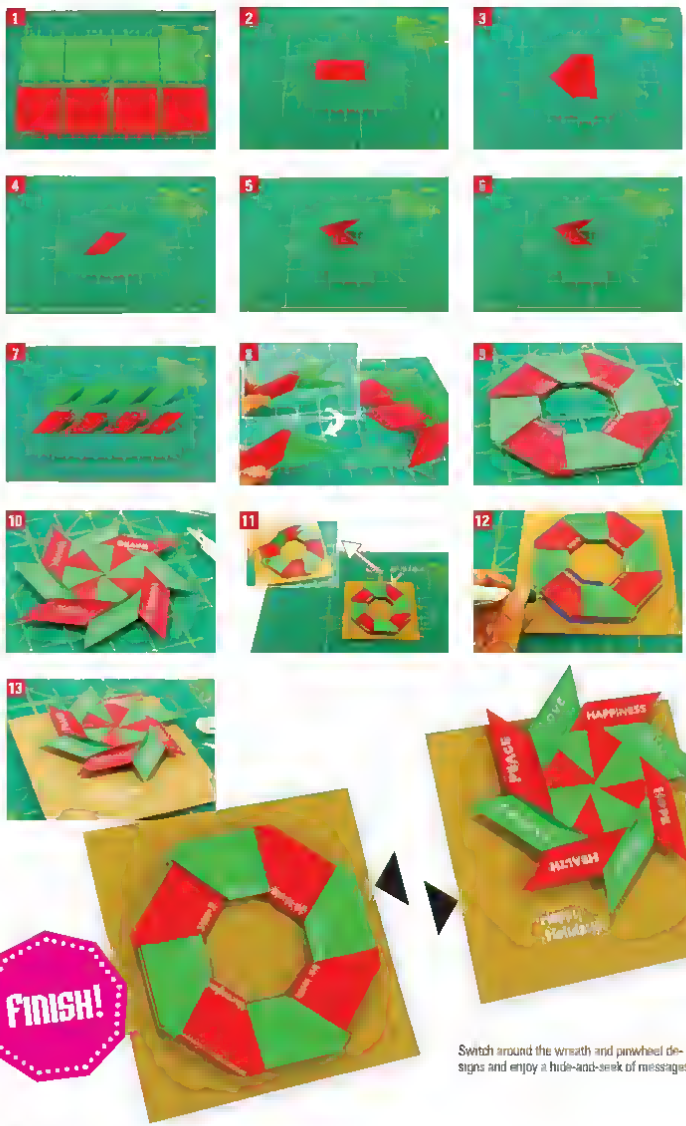
Step 9: Write a message along inner part of the wreath

Step 10: Gently slide each shape toward the center all the way. Once it transforms into a pinwheel shape, write a message on the wings

Step 11. Cut a card 5.5" square. Place the wreath at the center of the card. Attach the wreath to the card with a glue dot in the upper right-hand corner (white arrow)

Step 12. Mark lines along the edges of bottom left of the wreath (see blue lines)

Step 13. Turn the wreath to a pinwheel again. Write a message along the bottom left-hand within the lines you just drew



Switch around the wreath and pinwheel designs and enjoy a hide-and-seek of messages

Craft Card: 2 — Santa's Heartfelt Message

Materials:
Brown card stock (for large card), tan card stock (for small card), red paper (for origami heart and Santa card), white paper (for Santa's face and pompom), black paper (for Santa's belt and buttons)

Tools:
Cutting mat, craft knife, ruler, pen, scissors, double sided tape, glue (liquid glue was used), holiday rubber stamp and stamp pad, circle cutter (optional)

Step 1: Cut papers to 3 sizes. Large card (brown): 5" (w) x 6.5" (h), Small card (tan): 4.5" (w) x 6" (h), Origami paper for heart (red): 5" x 5"

Step 2: Fold the red square paper in half making a triangle shape.

Step 3: Open the paper and fold up the bottom corner to the center.

Step 4: Fold down the top triangle then fold up the point to the top edge.

Step 5: Fold down both ends to the center, creating a square shape.

Step 6: Rotate 180 degrees and fold in both side flaps as shown.

Step 7: Making sure that the extra flap is on the front side, fold back the top points to the side points.

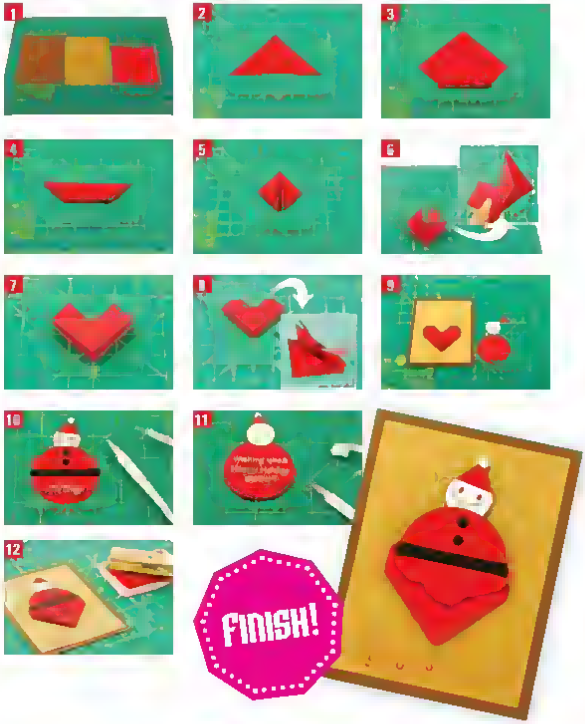
Step 8: Fold the top of the heart to crease then push down the top part into the fold as shown. Fold both sides of the heart.

Step 9: Attach the small card to the large card with double sided tape, creating a 0.25" border around. Tape the origami heart just below the center of the card. To create Santa's body, cut a 3" diameter red circle (body), 1" diameter white circle (face), a red triangle (hat) and a tiny white circle (hat's pompom).

Step 10: Glue all the pieces together and draw Santa's face. Cut a belt and buttons out of black paper and attach them to his body. Write a message at the bottom as you like.

Step 11: Write your message on the back of Santa's body.

Step 12: Insert the Santa into the front pocket of the heart origami. Decorate the blank space of the card with a holiday stamp.



Craft Card: 3 — Pop-Up Tree Card

Materials: White card stock (for outer card), blue paper (for inner card), gold paper (for star)

Tools: Cutting mat, craft knife, ruler, pen, double sided tape, glue

Step 1: Cut outer white paper 8" (w) x 5.5" (h) and inner blue paper 7.5" (w) x 5" (h).

Step 2: Fold the inner blue paper in half and draw outlines of half a tree (large and small) and a pot (shown in the photo).

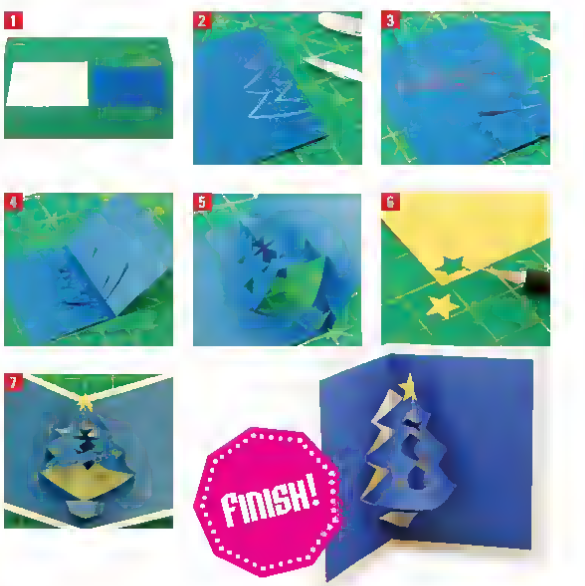
Step 3: Cut along the lines, leaving small spaces at the sides of the trees uncut (red arrows).

Step 4: Open the card.

Step 5: Pop up the tree and pot. Fold the card in half to make sure the design folds flat.

Step 6: Cut out a small star for a tree top.

Step 7: Fold the outer white paper in half and attach the inner blue paper onto the white paper using double sided tape. Fold the cut out star in half and glue it on the top of the tree.



Shiho Masuda With over a decade of experience, Shiho Masuda designs custom packages in New York and Hawaii. Her style is known for blending traditional Japanese sensibilities with modern, urban designs.
www.shihomasuda.com

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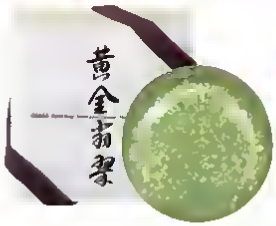
4 gift certificates are available for Golden Jade Savon gift wrapped in a beautiful Japanese petchment paper (reg. $110). To win, email your name and phone number to cosmegift@gmail.com before Dec. 31. Purchase must be made before Feb. 29.



5 people will also win a sample of Golden Jade Savon ($10 value). This sample will last for 2 weeks. Email your name and phone number to the above email address and mention 'sample size'.

Cosme Proud

Golden Jade Savon is a new product from Cosme Proud, a producer of high quality basic skincare products. Over 30 % of this soap is their unique skin nourishing ingredients and it feels amazing on your skin, making a fine lather. Pamper your skin with this soap to maintain a youthful look.

201-947-0010 | www.cosmeproud.com

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Win a special gift card from Nijiya Market that can be used at all Nijiya Market locations. 4 gift cards are available. To enter the drawing, email nijiya103@gmail.com before Dec. 31 with your name, phone number, mailing address and your age. These gift cards are valid 1 year from Jan. 2016.

Nijiya Market

Nijiya Market is a Japanese grocery store that focuses on organic and healthy gourmet products as well as additive-free Nijiya brand items. Even if you are trying to cook Japanese food for the first time don't worry, feel free to ask about our ingredients.

18 N. Central Ave. Hartsdale, NY 10530
914-949-2178 | www.nijiya.com

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Enter a raffle to win a $50 gift certificate which can be used on purchases of over $250. To enter email RonnieRonnGallery.com with the subject line 'RAFFLE' by Dec. 25th. Only 10 lucky winners will be drawn.

Looking for that perfect last minute holiday gift? Ronin Gallery is pleased to present a unique collection of 18th thru 21st century Japanese woodblock prints starting from $50.

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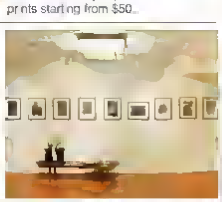
The Ronin Gallery is a leading family owned Japanese & East Asian art gallery in New York City and home to the largest private collection of 17th-21st Century Japanese Prints for sale in the United States.



425 Madison Ave. 3rd Fl. (at 49th St.)
212-668-0168 | www.roningallery.com

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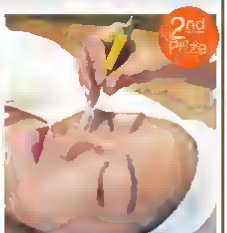

Mention Chopsticks NY when making a reservation and you will receive a set of Deep Pore Cleansing and Micro Dermabrasion for $99 (Reg. $230). This offer is only available until Feb. 29, 2016.

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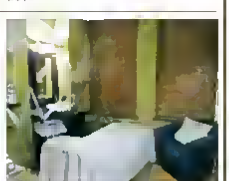
A veteran Japanese esthetician will provide treatments that are best for your skin type upon a thorough consultation. Relax your body and soul with Spa Karen NY's high quality treatments before the harsh winter begins.



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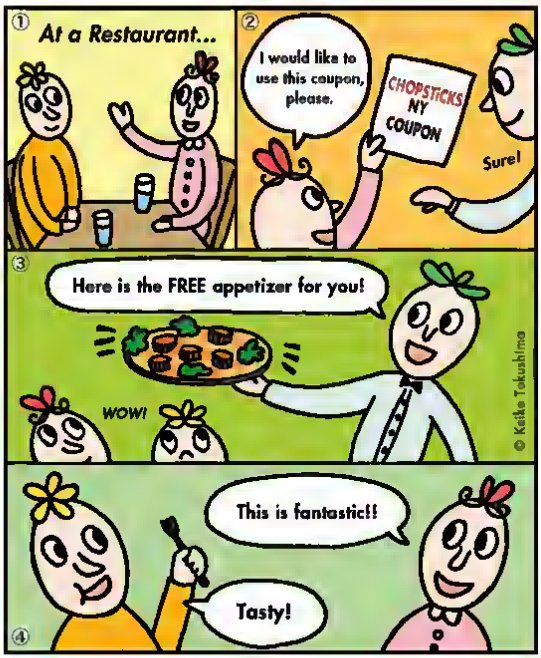

KAWAII in New York

By Julia Szabo

Dogs are the essence of kawaii and they warm our hearts all year long. Now that it's cold outside it's high time to celebrate the warmth of canine companionship with cute cool gifts.

When the temperature dips, keep your dog warm with a performance raincoat or jacket by Warm Heart Company. Fashion designer Yachiyo Nishio collaborated with a veterinarian to create high-tech canine clothing made of waterproof and thermoregulatory fabric originally developed for NASA. (Warm Heart Company was selected by the Japanese Ministry of Economy, Trade & Industry to represent Japan on a global scale as part of the "Cool Japan" cultural initiative.) www.whcy.net

© Warm Heart Company

© William Wegman

Dogs appreciate a bed they can cuddle in for long naps – especially during winter's deep freeze! For small dogs, Crypton pet beds have kawaii patterns designed by famous artist William Wegman. www.crypton.com/shop/

If you have a big dog, you'll need a bigger bed - and Big Barker makes the biggest, most comfy ones (they also look super-cool). www.bigbarker.com

Author Maira Kalman is well-known for her cute dog illustrations. Luckily for her fans, Kalman just published a new book, Beloved Dog (Penguin Press). With charming images and insightful words of wisdom – "the most tender complicated, most generous part of our being blossoms without any effort, when it comes to the love of a dog" – it's the perfect addition to any dog lover's library. Fetch it at The Corner Bookstore, 1313 Madison Avenue, www.cornerbookstorenyc.com

© Penguin Press

If you haven't got a furry friend, finding one is easy! Simply go to a local animal shelter, such as The Humane Society of New York on East 59th Street, and apply to adopt a dog. With cute dogs of every size, age, and stripe, the shelter will be happy to introduce you to your new best friend! www.humanesocietynyc.org

Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.
Illustration by Ananeh Jones

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

Ⓒ Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave. (bet. 79th & 80th St.) — 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) — 212-737-5545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.) — 212-534-6275 — Accessories

Upper East — SEIGO NECKWEAR
1249 Madison Ave. (bet. 89th & 90th St.) — 212-897-0131 — Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) — 877-486-4756 — Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.) — 877-486-4756 — Clothing

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's) — Clothing

Midtown East — Zero Halliburton
300 Madison Ave. (at 42nd St.) — 646-640-3100 — Accessories

Chelsea — Jenko Yoshioke
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) — 212-206-8302 — Clothing

Gramercy — Bradelis New York
66 Madison Ave. (bet. 27th & 28th St.) — 212-683-2233 — Lingerie

West Village — Yamak
321 1/2 Bleecker St. (bet. Christopher & Grove) — 212-807-9100 — Clothing

East Village — ARGOSY
426 E. 9th St. (bet. Ave. A & 1st Ave.) — 212-982-7918 — Clothing

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.) — 212-777-3850 — Clothing

East Village — Patricia Field*
306 Bowery (bet. Huston & Bleecker St.) — 212-995-4096 — Clothing

East Village — Tokio 7*
63 E. 7th St. (bet. 1st & 2nd Ave.) — 212-353-0443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) — 212-473-0724 — Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murray & Warren St.) — 212-571-0003 — Clothing

Tribeca — Mika Inatome
93 Reade St. 2 Fl. (bet. 8th & 9th Ave.) — 212-266-7777 — Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway) — 212-539-1431 — Accessories

Soho — Bradelis New York*
211 Elizabeth St. (bet. Prince & Spring St.) — 212-941-5923 — Lingerie

Soho — Feciel Index
104 Grand St. (at Mercer St.) — 646-613-1065 — Eyewear

Soho — Mieko Mintz
65 Thompson St. (bet. Spring & Broome St.) — 212-627-1624 — Clothing

Soho — R by 45rpm
153 Mercer St. (bet. Prince & Houston St.) — 917 237-0045 — Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.) — 917 237-8900 — Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.) — 212-966-9066 — Clothing

Queens — Bradelis New York*
135-20 39th Ave. #lnt. 219 Flushing NY 11354 — 718-353-1345 — Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack NJ 07601 — Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus NJ 07652 — 877-486-4756 — Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 52nd St. (bet. 1st & 2nd Ave.) — 646-267-2182 — Toy

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) — 212-685-1410 — Book

Midtown West — Kinokoniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) — 212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) — 212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) — 212-302-8192 — Manga

Midtown East — JHU Comic Books*
32 E. 32nd St. (bet. Park & Madison Ave.) — 212-256-7068 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) — 212 302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.) — 212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) — 212-631-0999 — Anime

West Village — AC Gears
69 E. 8th St. (bet. Broadway & University Pl.) — 212-260-2295 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12 & 13th St.) — 212-473-1576 — Toy

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. & St. Marks Pl.) — 212-533-7390 — Video Rental

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) — 212-505-8439 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3 d Ave. & 9th St.) — 212 539-3040 — Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.) — 212-673-5424 — Toy

East Village — Video Games New York*
202 E. 6th St. (at 3rd Ave.) — 212-539-1038 — J Goods

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.) — 212-219-0033 — Video Rental

Queens — Anime Castle*
35-32 Union St. Flushing NY 11354 — 347-439-1296 — Anime

New Jersey — Gondom Planet*
544 10th St. Palisades Park NJ 07650 — 201 944-5305 — Toy

TRADITIONAL

Midtown West — Kimono New York
1410 Broadway #2618 (bet. 38th & 39th St.) — 212-719-2700 — Kimono

Midtown East — Minomoto Kitchoan*
509 Madison Ave. (bet. 52nd & 53rd St.) — 212-453-3747 — Confectionery

Chelsea — KYOTOYA*
23 W. 19th St. (bet. 5th & 6th Ave.) — 212-414-0720 — General

East Village — Makoh
57 3rd Ave. (bet. 12th & 13th St.) — 212-995-5988 — Antique/General

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston) — 212-505-0232 — Kimono

Brooklyn — J+B Design*
300 7th St. (bet. 4th & 5th Ave.) — General

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Midtown East — Ronin Gallery*
425 Madison Ave. (at 45th St.) — 212-688-0189 — Gallery

Chelsea — NYCoo Gallery
1133 Broadway #535 (bet. 25th & 26th St.) — 212-380-1145 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) — 212-695-9095 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) — 212-674-0244 — Gallery

Queens — Gallery Gen
47-05 30th St. Long Island City NY 11101 — 718-392-7717 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
999 6th Ave. (bet. 36th & 37th St.) — 212-868-7465 — Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2618 (bet. 38th & 39th St.) — 212-869-0500 — Other Goods

Midtown East — IPPOOO TEA
125 E. 39th St. (bet. Lex & Park Ave.) — 212-370-0505 — Other Goods

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker Sts.) — 212-242-5351 — Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (Lafayette & Broadway) — 917 767 1091 — Other Goods

New Jersey — Nippon Auto Leasing
2050 Center Ave. Suite 575 Fort Lee NJ 07024 — 201-500-8900 — Other Goods

Online — IKI Japon
www.ikijapon.com — 650-568-5764 — Other Goods

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HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
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Midtown East — Japanese Culinary Center
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Tribeca — Korin*
57 Warren St. (bet. Church St. & W. Broadway) — 212-587-7021

Queens — Seito New York*
4126 27th Street, Long Island City NY 11101 — 718-472-5413

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Embracing Elegance for Centuries
—the Historical and Cultural Heritage of Ishikawa

Those of you planning to travel to Japan might want to see and experience both the contemporary and traditional sides of the country. Tokyo and Kyoto are popular destinations, but you can use Tokyo as a gate city to experience the many traditional charms of Ishikawa Prefecture. Unscathed by war or natural disasters for more than 400 years, this prefecture retains rows of historical houses and various crafts and performing arts traditions.

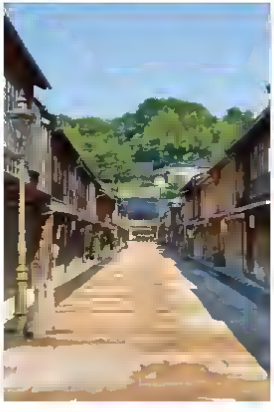
In the Edo Period (1603–1868), the prefecture was a thriving region called Kaga, the richest domain in Japan after the capital, Edo. The Kaga domain was established by the Maeda clan, and its generations of feudal lords put a lot of effort into building up the castle town, present-day Kanazawa. They committed considerable resources to developing the arts and crafts of the region by building studios for famous and highly skilled artisans they had called from Kyoto and Edo. That formed a solid foundation for vibrant tea-ceremony and Noh-drama cultures, which still flourish there today. A variety of arts and crafts, such as Kanazawa gold-leaf art, Kanazawa lacquerware, Kaga-yuzen silk dyeing, and Kutani-yaki ceramics, were developed to create the objects and tools necessary for tea ceremony and Noh drama.

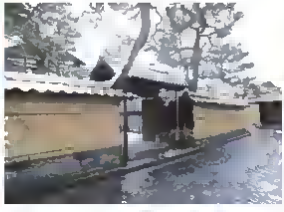
Traditional culture is still an important part of the lives of local residents, which makes it easy for visitors to Ishikawa Prefecture to appreciate traditions preserved for centuries. **Kenroku-en Garden**, an upscale landscape garden originally created by the Maeda clan, is a must. Located in the heart of Kanazawa and adjacent to Kanazawa Castle, it is appreciated by both locals and tourists for its beauty that changes with each season.

If you would like to immerse yourself in the world of samurai, go to the **Nagamachi Samurai Houses**, where wealthier vassals of the Maeda lords used to reside. The quarter is pristinely conserved, and you can easily lose track of time walking through its narrow streets between houses with ochre walls covered with straw mats. You will also want to stroll through the **Higashi Chaya Teahouse District**. Chaya are traditional dining and entertainment centers where geisha have been performing dances and playing musical instruments for guests since the Edo period. The Higashi Chaya District is the largest of the chaya districts in the city and includes a chaya house that was built almost 200 years ago. Quite a few old buildings have been turned into restaurants, teahouses, and souvenir shops.

To deepen your understanding of the region, you might want to try your hand at a traditional Ishikawa craft. Many craft workshops, studios, and souvenir shops offer hands-on experiences, allowing you to try gold-leaf art, Kaga-yuzen dyeing, Kutani-yaki ceramics, and lacquerware arts. (See more details in the side column.) You'll get to know the heart of ancient Japan in Ishikawa.

Thanks to the extension of the Hokuriku Shinkansen in March of 2015, travel time from Tokyo to the region has been dramatically shortened. It takes only two and a half hours to get from Tokyo to Kanazawa, the capital of Ishikawa Prefecture.





Many historical cultural assets have been preserved in Kanazawa. You'll feel like you've traveled back to the samurai era in Nagamachi Samurai Houses (top). The Higashi Chaya Teahouse District immerses you in the ambience of an ancient Japanese entertainment district (left).

HANDS-ON CRAFT WORKSHOPS IN ISHIKAWA

Gold-Leaf Crafts

Gorgeous gold-leaf crafts were traditionally developed in Ishikawa Prefecture, which currently produces 99% of the gold leaf in Japan. Gold-leaf workshops are among the most popular tourist activities in the area.

Kaga-Yuzen Dyeing

Often compared with yuzen dyeing in Kyoto, Kaga yuzen is known to have more vibrant colors and a sharper look. At Kaga-yuzen dyeing workshops, you can try the final step of painting on the fabric. Another popular way to enjoy Kaga-yuzen is to rent a kimono made using the Kaga-yuzen technique and stroll in the historic quarter of Kaga.

Urushi (Lacquer)

Superb examples of the urushi tradition in the region can be seen in Wajima-nuri, Yamanaka-nuri, and Kaga maki-e. You can try your hand at maki-e, a technique used to decorate lacquerware with gold, silver, and mother-of-pearl.

Kutani-yaki Ceramics

With meticulous patterns drawn in bright colors, Kutani-yaki ceramics are internationally acclaimed. The unique color palette reflects the region's aesthetic sense. There are ceramics studios that offer tours as well as classes during which you will have the opportunity to decorate a plate, cup, or bowl yourself.

www.hot-ishikawa.jp/english
www.kanazawa-kankoukyoukai.or.jp
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Sunset - Senmaida Rice Terrace

Enjoy the seasonal fresh seafood

Yukitsuri—Kenrokuen Garden (Japan's Most Beautiful Samurai Garden)

Autumn Leaves —Nataderu (Temple)

Hokuriku Shinkansen (Bullet Train)

TOKYO - KANAZAWA

2h28m (Minimum)

W7series
©West Japan Railway Company

Ishikawa's attraction is a balance of Culture and Nature

To the south is the Hakusan National Natural Park from where the Tedorigawa River springs and feeds the rich Kaga plain and to the north is the Noto Peninsula that extends into the Sea of Japan. The capital of Ishikawa, Kanazawa, is one of the few great castle towns of Japan, that while maintaining its historical vestiges, also promotes its modern city infrastructure

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Sake Jargon

DAIGINJO and GINJO

The percent of remaining grain size is an important indication of how a sake will taste. The sake classified in the "daiginjo" category uses rice which has less than 50% of its original grain remaining. If you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number, the smaller the grain. In general, the smaller number sakes are more fragrant, elegant, and better consumed chilled. The ratio of remaining grain size of the sake in the "ginjo" category is less than 60%, which means more than 40% of the rice grain is milled away.

Tour Highlights
Akihabara Otaku Tour
Dress up as your favorite character and take some pictures in a photo booth
Shop for some cosplay goods and outfits at GEE!STORE AKIBA where genuine cosplay item are available
Venture out to enjoy dining at @home cafe or have some cocktails at a cosplay izakaya LittleBSD

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-Cancellation policy nonrefundable
-Party of 4 or more receive $50 discount per person
-Tour contents are subject to change without notice (photos are for illustrative purposes only)

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Healing via Herbs and Acupuncture

Yoshihiro Yamaguchi of Yamaguchi Acupuncture and Kampo Clinic

What are the services your clinic provides?

I've been practicing for 39 years, and the clinic specializes in herbs and Japanese acupuncture. In Japanese acupuncture, thin needles are used and applied via a guide tube. In China, needles are thicker and applied directly. Korean style would be closer to Chinese. We are also proud to offer Yama's Herbs in 18 original combinations and 28 classic varieties.

What do you pay special attention to with your patients?

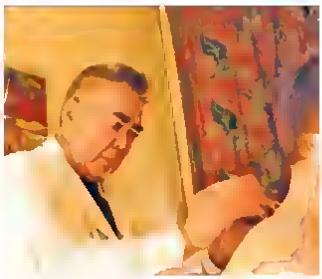
Patients see me because something is troubling them and I do my best to listen to their worries. By doing this, I can make the correct diagnosis and provide the most effective treatment. I help holistically, as everything in the body is connected. For example, a patient might come in for ear problems, but then we discover this somehow relates to her kidneys.

How do you personally stay healthy?

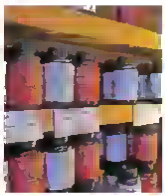
I use a Fitbit to measure the amount of steps I take per day, striving to reach 10,000. Other than daily walking, I watch what I eat, sticking to a vegetable and fish based diet with little meat.

What are some health tips for the upcoming cold weather?

To build up their resistance, I think people should exercise and be careful about what they eat. Men don't always dress warmly enough in the winter, and they tend to excessively eat and drink. This behavior could cause muscle disease, as well as organ damage. Women's problems are more commonly irregular periods and issues conceiving. Both herbs and acupuncture effectively treat poor blood flow, and acupuncture is an excellent treatment for infertility.



Yoshihiro Yamaguchi, L.Ac. and certified Chinese herbologist is a veteran practitioner having done business for 39 years. He has a supplement line using his herbal formula.



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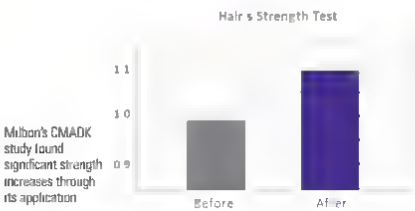
MONO-logue

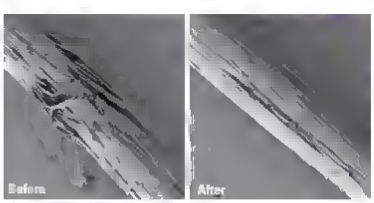
"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

The futuristic look of Plarmia Hairserum products is nearly as advanced as the formula inside. Take note – H1 and H2 are for salon use only.

As of winter 2015, this is the entire portfolio of Milbon's Plarmia age-defying line including Hairserum Series and scalp care items.



Milbon's CMADK study found significant strength increases through its application



This is how it looks when CMADK restores the integrity of damaged hair with every use

Vol. 54 - MONO of the month

Milbon Plarmia

Japan has indisputably carved out its own distinct category in the hair care and salon world. From the creation of 70's skater Dorothy Hamill's wedge haircut to the 'straightening' trends of the 90's, we've seen a wide array of styles and developments that have some sort of connection to Japanese hair products or stylists. So what's next? At this moment, Milbon's *Plarmia* series is poised to be the latest innovation to captivate the industry – a true anti-aging solution for hair that is ideal for both professionals and consumers seeking the best possible hair care products.

If the Milbon name isn't immediately familiar, it's most likely because their products reside exclusively in salons, and not on the shelves of your preferred hair care store. Since its founding in 1960 in Osaka, Japan, the company's focus has been to develop the finest products to be used by professionals in the hair care industry, and the company has remained independent in order to pursue its ambitions. Today it is synonymous with the high-end salon experience.

2013 marked another milestone for Milbon. Their thirty-year ambition to completing a groundbreaking CMADK formula has come to fruition. CMADK, or CarboxyMethyl Alanyl Disulfide Keratin, utilizes a specific type of keratin (the fibrous protein found in hair) that was identified by Milbon as unparalleled in its ability to truly restore the integrity of damaged hair.

Now the promise of CMADK is familiar and you may in fact already own a product that claims to repair damaged strands of hair by replenishing the protein. But what is so special about the CMADK formula is that it doesn't just throw proteins at the hair and hope for the best. CMADK utilizes only the most essential protein that actually binds to the hair, repairs the damaged strands and doesn't wash away. When you consider that there is a multitude of potential proteins to choose from, it's no wonder that they had been so set on its development for 30 years. According to Tomoko McCune, the Marketing Officer of Milbon USA, "CMADK is so unique because it doesn't just fill in the gaps temporarily, it assimilates with the structure of the hair on a molecular level to make it stronger with every use."

In February 2015, they released the Plarmia Hairserum Series to the US market, the first line of products featuring the CMADK technology. This collection of restorative products, which offers Shampoo, Treatment (conditioner), and Oil, was meticulously developed through a peerless level of research and testing, all to restore manageability and the appearance of youthful and healthy hair. "By the time you are in your 30's, this kind of support is essential. With the passage of time, hair goes through intrinsic changes including increased susceptibility to damage."

These items are only available for purchase in professional salons that use Milbon products – visiting the 'Salon Finder' on the Milbon website will help locate the closest source for Plarmia. In addition to the homecare items, one can receive professional treatment using Plarmia Refining Hairserum, its in-salon companion that is intended to give an instant transformation and a great way to jumpstart the regimen.

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Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

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Upper West — Hoshi Coupe III —

2901 Broadway (at 100th St.) 212-663-0460 — $40-

Upper West — K's Salon

162 W 94th St. (bet. Amsterdam & Columbus Ave.) 212-932-0531 — $77

Upper East — Michi*

208 E 60th St. (bet. 2nd & 3rd Ave.) 212-752-9228 — $50-

Upper East — Tokuyama Salon*

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230 E 63rd St. (bet. 2nd & 3rd Ave.) 646-667-1565 www.tokuyamasalon.com — $60-

Upper East — Tomoko Shima Hair Salon*

171 E 82nd St. (bet. Lexington & 3rd Ave.) 212-722-4028 — $60-

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545 8th Ave. (bet. 37th & 38th St.) 917-432-2667 — $100-

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239 E 53rd St. (bet. 2nd & 3rd Ave.) 646-707-0050 — $50-

Midtown East — Eiji Salon

601 Madison Ave. 5 Fl (bet. 57th & 58th St.) 212-836-3454 — $125-

Midtown East — Hair Mates Midtown*

114 E 40th St. (bet. Lexington & Park Ave.) 212-986-2630 — $55-

Midtown East — Hazuki Hair

329 E 53rd St. (bet. 1st & 2nd Ave.) 212-755-2823 — $38-

Midtown East — Hisako Salon*

233 E 60th St. (bet. 2nd & 3rd Ave.) 212-764-7040 — $50-

Midtown East — Mingle Salon New York

141 E 55th St. (bet. Lexington & 3rd Ave.) 212-753-2357 — $60-

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Midtown East — T-Gardens New York

328 E. 59th St. (bet. 1st & 2nd Ave.) 212-355-0105 — $70

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48 East 57th St. (bet. Park & Madison Ave.) 212-935-4640 — $95

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40 E. 58th St. (bet. Park & Madison Ave.) 212-702-9660 — $40-

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Chelsea — Hisako Salon*

183 7th Ave. (bet. 20th & 21st St.) 212-989-2233 — $55-

Chelsea — Hoshi Coupe I

253 W. 18th St. (bet. 7th & 8th Ave.) 212-255-0770 — $50-

Chelsea — KIWA Salon*

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Chelsea — Renkons Hair & Makeup

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Gramercy — Shoji 5th Ave Salon

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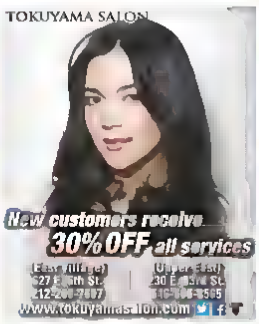
West Village — Hair Mode

470 6th Ave. (bet. 11th & 12th St.) 646-351-6124 — $50-



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New Jersey **Salon Oasis*** $50-
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New Jersey **Tosh Hair Suprema*** $45-
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SPA

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Chelsea **Mist Beauty** $45
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Chelsea **New York Electrolysis** $50
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Chelsea **Supplu Spa** $95
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Lower Mhn **Spring Thyme Wellness Spa** $48
40 Exchange Pl. #912 (W lliam & Ritzen St.) 212 385-4373

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333 E. 49th St. Lobby 0 (bet. 1st & 2nd Ave.) 212-286-3988

Midtown East — iDo Holistic Center* — $50-
22 E. 49th St. 3rd Fl. (bet. Madison & 5th Ave.) 212-826-2800

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23 Pell St. 2 Fl. (bet. Mott & Doyers St.) 212-608-2212

Lower Mhn — Whole Health Wellness Center & Med Spa — $55 /60min
34 Howard St. 2 Fl. (bet. Bway & Crosby St.) 212-925-9966

New Jersey — Endo Seitai Shiatsu NJ — $90 /60min
23 Kingsland St. 2 Fl. Nutley, NJ 07110 973-351-2330

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Chelsea — SuHu Natural Health — $30 /visit
1 Union Sq. W. #715 (at E. 14th St.) 212-691-8881

Soho — Muska Acupuncture* — $75 & up
59 Greene St. 2fl. (bet. Broome & Grand St.) 347-425-7242

Queens — Chea Gui
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718-961-7222

Long Island — Kimura Acupuncture — $80/acu $40/ear
53 Willis Ave. Williston Park, NY 11596 516-882-1252

New Jersey — Dr. Hong — $70 /30min
6135 Bergenline Ave. #3 West NY, NJ 07093 201-854-4828

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Queens — Herbal Healing Traditions* — Chinese Medicine
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New Jersey — Edgewater Family Care Center — General Clinic
725 River Rd. #202, Edgewater, NJ 07020 201-943-4040

New Jersey — Japanese Woman's Center — OBGYN
970 Palisade Ave. 3 Fl. Teaneck, NJ 07666 201-747-2284

New Jersey — New Jersey Clinic — OBGYN Gastro
2231 Lemoine Ave. Fort Lee, NJ 07024 201-944-1008

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Midtown East — Dr. Louis T. Calvano
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Midtown East — Harada Chiropractic — $80 /visit
15 E. 40th St. #901 (bet. Madison & 5th Ave.) 212-860-8031

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Midtown East — Pilai Thai Massage — $100 /60min
211 E. 43rd St. (bet. 2nd & 3rd Ave.) 347-406-4858

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THE ESSENCE OF INCENSE

For people in the U.S., the nose is really just a physical instrument specifically designed to sniff out the nearest things. In Japan, however, the function of smell has been elevated to a ceremony and appreciation art, kōdō. I had a chance to experience it myself when the Tenri Cultural Institute presented the demonstration of Japanese incense appreciation.

Kōdō, first took root in Japan 1,600 years ago. A few fishermen quickly became seduced by the immensely pleasing odor produced by a piece of driftwood prepared as firewood. As the instructor Hikaru Omi explained, this wood would later be identified as agarwood. The fishermen decided that the whole world needed to know about this amazing fragrance, so they presented it to the Empress. From there, kōdō eventually became a nationwide art amongst the noble and aristocratic elite.

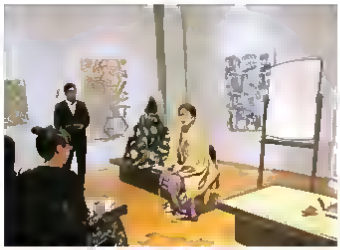
According to Master Omi, agarwood is known for producing a very complex but satisfying aroma. In fact, there are actually six different varieties of agarwood, which are identified in the ceremony's classifying system as *kyara, rakoku, manaka, manaban, sasora*, and *sumotara*. The odor the wood produces when prepared properly can either be hot, sweet, sour, bitter, or salty. Despite this, as Omi explained, kōdō is not about soothing your nasal passages. Instead, you're supposed to "listen" to the aromas. You open your mind and heart and temporarily travel to a spiritual plane. Case in point: as I began to smell the incense called *maki*, I quickly found myself transported to my childhood memory of camping outdoors, as the incense's deep sweetness reminded me of a campfire. Listening to the incense is essentially recalling your own past and being whisked away for a short time.

During such a fascinating overview, Master Omi introduced a classic kōdō game. His assistant passed around a few incense burners each full of ash and a single wood chip. After all three had been passed around and smelled, he sent out a fourth one and we had to guess which of the three fragrances it was. I guessed correctly on the first try, but it was probably beginner's luck. Still, my brief experience with kōdō was a fascinating workout of culture, history and memory, as well as a delight for my nasal passages.

—Reported by *Michael Goldstein*

Tenri Cultural Institute
43A W. 13th St., New York, NY 10011
TEL. 212-645-2800 / www.tenri.org

Japan Kodo and Miyabi Association
www.kodo-miyabi.org



According to Master Hikaru Omi, the appeal of kōdō lies in the fact that you're burning priceless wood just for enjoying your sense of smell!

As Master Omi goes on, the incense presenter or komoto carefully prepares the incense burner for presentation.

Master Omi demonstrates how to "listen" to the incense

I brought the prepared incense to my nasal passages and suddenly I met a smell out of a campfire from my past.

School Guide

The following is a list of schools where you can learn Japanese culture

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LANGUAGE

Upper West — Friends Academy* — Japanese
310 W 109rd St (bet. Wenteml Ave. & Riverside Dr. 212-535-4535

Upper West — Your Trun Snif — Japanese
501 Sammary Row (at Amsterdam Ave.) 212-678-4251

Midtown West — NY Japanese Langeoegn — Japanese
257 W 39th St. 14 EL (bet. 7th & 8th Ave.) 646-345-3777

Midtown West — The Nippon Club/Japan Foundation NY — Japanese

JE Japanese language Courses focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real life Japanese and Japan Japanese culture w th us! Visit www.jfny.o g/language/overview.html for more. nfo
145 W 57th St. (bet. 6th & 7th Ave.) 212-581-2223 www.nipponclub.org/culture/ — Japanese

Midtown East — Amity Langeoge Institute* — Japanese
124 E 40th St. #203 (at Lexington Ave.) 212-437-8374

M dtown East — Hills Lenrning — Japanese

HHs Learn ng is the only language school in Chipotlecks NY that offers group classes and private lessons for Japanese as well as Korean, Ch nese, Thai and Engl sh. T el lessons are eva lable with no mandatory meter al or registration fees.
50 E. 42nd St. #600 (at Madison Ave.) 212-551 7903 www.hillslearn ng.com — Japanese

Midtown East — ibec language institute, inc* — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st St.) 212-867 2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.) 212 715-1258

Midtown East — Langungn House — Japanese
211 E. 43rd St. #1108 (bet. 2nd & 3rd Ave.) 212-643-5455

Midtown East — PC Tnch* — Japanese
317 Madison Ave. #920 (at 42nd St.) 212-808-4754

Midtown East — Rannnrt Nnw York — Japanese
216 E. 45th St. 17 EL (bet. 2nd & 3rd Ave.) 212-867 5700

Chelsea — ABC Languagn Exchange* — Japanese
146 W. 29th St. #8E (bet. 6th & 7th Ave.) 212 563-7580

Chelsea — Tnnn* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.) 212-645-2800

West Village — NYU-SCPS — Japanese
7 E 12th St (bet. Un versity PL & 5th Ave.) 212-998-7150

Tribaca — Tnhece Langeegn — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.) 212-219-9883

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd Port Washington NY 11050 516-883-5748

Long Island — Long Island Japanese Culture Center* — Japanese
2 Hennn Ave. Ste 236 & Studio LL 1 Port Washing 516-551 4007

Westchester — GolNhnnGo Langungn — Japanese
PO Box 33 Wh te Plains NY 10605 914-255-5288

Purchase — Keio Academy of New York — Japanese

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3 College Rd Purchase NY 10577 914-701-3454 www.ke o.edu — Japanese

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road Valhalla NY 10595 914-606-6830

New Jersey — Japanese-American Society of New Jersey* — Japanese

The r language program is taught by h ghly trained n structors who qualified through the r spec al certification program. Group l v duel lessons are available on and off the premises as well as via Skype.
304 Main St 2nd Fl Fort Lee NJ 07024 201-461-5133 www.jansny.com — Japanese

New Jersey — Iroha Nihongo* — Japanese
3 West Kaye w Ave Englewood Cl ffs NJ 201-947-4832

New Jersey — R/Lingn Learning Center* — Japanese
2480 Lemoine Ave #104 & 105 Fort Lee NJ 201-947 4707

TRADITIONAL

Upper West — Iknnobo Iknbann School — Ikebana
30 W 60th St. #5K (bet. Broadway & Columbus) 212 757 5748

Upper West — Seikou Shodo — Calligraphy
315 W 61th St. (at West End Ave.) 212-247 2583

Upper West — Sognts Iknbann School — Ikebana
201 W. 70th St. (at Amsterdam Ave.) 212-873-5115

Upper East — Urasenke Chonoyu Ctr — Sado
153 E. 57th St. (bet. 3rd & Lexington Ave.) 212-355-6161

M dtown West — Ellie's NewYork Floral Design — Ikebana
15 W 44th St. 11 FL (bet. 5th & 6th St.) 212-991-3698

Midtown West — N.Y. Togei Kyoshitsu* — Pottery

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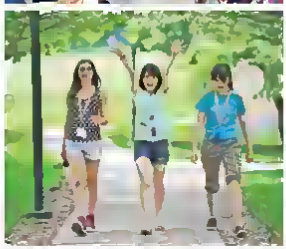

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What on Earth?

冬至

TŌJI

In astronomical terms, the winter solstice is defined as the instant when the Sun's position in the sky is at its greatest angular distance on the other side of the equatorial plane from the observer. In plain words, it's the shortest day of the year in the northern hemisphere. Each culture interprets this day in a different way; in Japan, the winter solstice is called "tōji" and is traditionally considered the beginning of the year. Since solar energy weakens as we approach toji, it is the day with the weakest energy level, but, at the same time, it is also the day when the energy level starts to increase. This is why Japanese people place importance on this day.

On the day of tōji, Japanese people customarily eat "kabocha" (pumpkin) and "tōji-gayu" (porridge made with red beans) and bathe in "yuzu-yu" (a hot bath with yuzu citrus fruit). The origins of these customs are unclear, but there are some commonly accepted stories. Tōji-gayu, with its red beans, may have become popular because the color red is believed to have the power to repel evil. A similar custom is observed in Korea as well. There, people eat red bean soup with dumplings during the winter solstice.

Kabocha is a summer vegetable and is not native to Japan, but even so it's one of the stars of tōji; people believe that eating kabocha during tōji prevents them from catching colds and other diseases. There is not any definite explanation of why Japanese started eating kabocha on the day of tōji, but there are some plausible theories. Kabocha harvested during the summer can be preserved for a long time and can retain its nutrition well without the help of contemporary preservation systems. Naturally, it is a good source of nutrition in winter, a season when vegetables with an abundance of vitamins are in short supply. Additionally, kabocha is also known as "nankin," a word containing several "n"s. Based on the belief that eating food that contains an "n" in its name brings "un" (good luck), kabocha, a.k.a. nankin, is listed as one of the seven fortunate foods of tōji. The other six are "ninjin" (carrot), "kinkan" (kumquat), "renkon" (lotus roots), "ginnan" (ginko nut), "kanten" (agar), and "udon" (udon noodles).

Putting a couple of yuzu citrus fruits in a bath has beneficial physical effects, including curing cracks of the skin, preventing colds, and easing backaches. These are not, however, the only reasons why people customarily bathe in yuzu-yu during tōji. The custom is thought to have come from a pun. tōji has a homophone that means "hot spring cure," and yuzu has another meaning "to accommodate money." Expanding this interpretation, bathing in yuzu-yu during tōji is believed to repel disease and bring richness. Nobody knows how effectively yuzu-yu brings about these results, but it is certain that the aroma of yuzu in a bath is therapeutic.

Tōji this year is December 22nd. New York will be freezing at this time, but remember it's the day positive energy levels start going upward. Look forward to spring walking towards you.

ASIA

P. 56 Asian Travel

© Tourism Authority of Thailand

Thailand's Indelible Islands

As cold winter creeps in, people desire a warm climate, blue sky and sunshine. We invite you to the two beach resorts in Thailand, Koh Samui, located in the Gulf of Thailand, and Phuket, located on Andaman Sea, which will bring you heavenly experiences.

P. 58 Asian Beauty + Health

Himalayan Sea Buckthorn

Sea buckthorn, also known as sea berry, is a panacea that has been used in Tibet for about 1,300 years. With 190 bioactive compounds and many more healthful and beautifying components for the body, the plant is now taking the health and beauty scene in the U.S. by storm.

WINTER GETAWAY – THAILAND'S INDELIBLE ISLANDS

As New Yorkers celebrate the holidays as well as endure some of the coldest weeks of the year, it is comforting to think that some people around the world are enjoying their peak months where their weather is perfectly warm and invigorating. Before throwing down this issue in protest after that last sentence, instead take some time to read a little bit about Thailand's island destinations of Koh Samui and Phuket, and how it may be the place for you to jet to last minute, or plan a trip for next year.

Option 1. Koh Samui

Located in the Southeast, Koh Samui is one of the most recognizable destinations that Thailand has to offer. Encompassing 88.3 square miles, this has been a popular destination since the 1970's, when the first modern backpackers arrived. Today, it is a flourishing vacation spot that offers countless resources for tourists, from fine dining to excellent resorts as well as a strong transportation system.

Why Koh Samui over Phuket? Well the over million visitors a year must be onto something. Offering a remote and serene atmosphere, this is simply one of the most beautiful places to visit; there are endless beaches and rolling terrain, as well as a variety of activities and amenities. During the day go scuba diving, kayaking or kite boarding, or head to a country club for a round of golf. But no visit to Koh Samui is complete without a visit to the Big Buddha Temple – this is the perfect way to witness local religious traditions and truly connect to the Thai culture. And if culture makes you hungry for local dishes, the Big Buddha Market is just around the corner.

There are a plethora of luxury hotels, villas and resorts to choose from, in various neighborhoods. For the beach oriented, Mae Nam comes highly recommended, while people who want a fast paced nightlife should think about Chaweng or Lamai. The town of Bophut offers a balance between the two, as well as an authentic Thai-Chinese atmosphere. But no matter where you end up, don't forget about all of the amazing food, which ranges from cheap and local to the international.

The quickest way to get to Koh Samui is by plane, which takes just over an hour from Bangkok. Go between January and March, when the weather is mild, and there is very little rainfall to put a damper on the day.

Option 2. Phuket

Speak to anyone who has been to Thailand, and you'll most likely encounter either Koh Samui fans or Phuket fans. The visitors that prefer Phuket often cite that it is better developed, and just slightly more appealing to those who don't want to leave the comfort and security of modern amenities behind too much. The island encompasses 209.7 square miles, and that means there are many wonderful beach towns to choose from that offer world-class lodging, shopping, and dining.

Why Phuket? To start, this island not only offers countless things to do (from bungee jumping to cable skiing and horseback riding), but also has its own islands that are ideal for day trips. One of the most famous is Phang-nga Bay, where paddling through limestone karsts in the emerald green waters can be a life changing experience. What also makes Phuket stand out is its numerous world-class spas. This is the perfect place for rejuvenation, whether you are hoping to cleanse yourself inside, outside, or both. From health spas that focus on diet to those that offer the latest skin treatments, there is little that is not on the menu in Phuket.

Among the most vibrant cities to stay in include Patong, Phuket's largest beach resort, as well as Karon. For more peace and quiet, consider the coastal communities of Nai Thon and Nai Yang. As the majority of the beaches and resorts lie along the west and southeast coastline, it's as easy as running your finger north to south on the map in order to find the right location, features, and prices for you.

Phuket has a slightly longer peak season, lasting from December until March. Less than an hour and a half by plane, it is also easy to get to from the mainland.

Koh Samui vs. Phuket

Which will you choose? The best part about coming to Thailand is that you have the freedom to go to both. The Tourism Authority of Thailand currently offers in-depth guides for travelers, which detail how you can get the most out of your visit in 72 hours. Visit their website (http://www.tourismthailand.org/) for more information.

Known as "James Bond Island" because of its movie cameo, Khao Phung Kan island in Phang-nga Bay is a standout.

Big Buddha (Wat Phra Yai) is an iconic destination, breathtaking spiritual and a must see for anyone coming to Koh Samui for the first time.

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A TIBETAN GEM: HIMALAYAN SEA BUCKTHORN

— Reported by *Melissa Perrer*

Isolated regions of wilderness are home to some of the healthiest skin and beauty agents in the world. The Himalayan sea buckthorn plant (a.k.a. sea berry) is one of many selective plants nature has to offer. It only grows in high altitude regions of Tibet and is a tiny but resilient fruit. Now making its way into the United States, Himalayan sea buckthorn is taking the health and beauty scene by storm.

Himalayan sea buckthorn was traditionally viewed in Tibet and East Asia as a panacea (a type of cure-all fruit). For 1300 years, Tibet has been using it as a vitamin, skin salve, promoter of heart health, and more. Most notably, sea buckthorn was used to treat burns, eczema, and gum conditions long before modern science. It was taken by locals on a regular basis to promote blood flow, and to help prevent aging and blindness.

So why hasn't this little wonder fruit dominated the US beauty and health scene? The protected Himalayan forests in which this sea buckthorn is grown are not open to the public. The difficulty in harvesting sea buckthorn lies in the tree's hard and spindly bark. Also, the highly selective environment in which the tree must to be grown has made it difficult for other regions of the world to replicate the plant. Over the past 20 years, experimental crops have been grown in the United States, and with some recent success, the US finally has access to this supar fruit.

Sea buckthorn is packed with essential vitamins, fatty acids, and antioxidants. In particular, vitamins A, C and D are present in an overabundance. Vitamin A is known to facilitate eye health while vitamin C is viewed as an indicator of total body health. With over 190 bioactive compounds, sea buckthorn is an unsurpassed source of Omegas 3, 6, and 9. It's also a rich source of the elusive Omega-7, a fatty acid vital to collagen production and healthy skin, hair and nails.

Sea buckthorn, also known as sea berry, is a super fruit that contains 190 bioactive compounds. It is made into various health and beauty items, such as skincare products, dietary supplements, tea, juice and condiments.

Where can it be found today and how can it be used? The berry is edible and can be added to drinks and sweeter substances. A more delightful way to experience the benefits of Himalayan sea buckthorn is to try one of the many sea buckthorn products available online in stores like SIBU Sea Berry Therapy. Himalayan sea buckthorn soap bars, liquid and gel cap supplements, juice powders, skin balms, face and eye creams, and oils are just some of the products created from this one panacea. With a product of every make and model, there is something that everyone can try, and something everyone can love.

SIBU Sea Berry Therapy product line consists of a full range of skincare and supplements formulated with sea berry to rescue problematic skin.

SIBU Sea Berry Therapy

Offering an exclusive line of Himalayan sea buckthorn health and beauty products, SIBU Sea Berry Therapy creates environmentally conscientious items that every shopper can feel good about. They understand that chemicals overflowing landfills and irresponsible management of our forests and other valued resources is a severe problem that businesses can help improve. From easily recycled plastic and a partnership with the Forest Stewardship Council to fair trade harvesting practices in Tibet and philanthropic outreach, SIBU strives to make a difference in the health of the planet and its inhabitants. SIBU Sea Berry Therapy products are available at SIBU.com, Whole Foods Markets, Vitamin Shoppe and other natural food retailers.

www.sibu.com

Therapautic Way to Nourish Skin

I have used SIBU Sea Berry Therapy's Nourishing Face Cream and Seed Oil for two weeks. The cream is light and permeates into my dry skin very well. Its fruity smell is also therapeutic. I particularly like the oil because it feels so light and spreads across my skin with no greasiness. It needs only a few drops for the entire face and neck. I use the oil both in the morning and night. Since it's so smooth, I give myself a little massage to pamper my skin before sleep. I feel my skin is getting smoother and more supple. —N.K.

Other Asian Restaurant Guide

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Midtown East — Chin Chin
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Midtown East — Dynasty Sung
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212 355-1200

Murray Hill East — Evergreen on 38
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Midtown East — Lychee House
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570 Lexington Ave (at 51st St.) — $50
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212-371-8844

Chelsea — Grand Sichuan
229 9th Ave. (at 24th St.) — $20
212-620-6200

Chelsea — KDA
12 W 21st St (bet. 5th & 6th Ave.) — $40
212 388-5736

Chelsea — Rickshaw Dumpling
61 W 23rd St (bet. 5th & 6th Ave.) — $15
212-524-9220

Gramercy — The Cottage*
33 Irving Place (at 16th St.) — $12
212-505-1100

West Village — Empire Szechuan
173 7th Ave S (at Perry St.) — $15
212-243-6048

West Village — Shanghai Square
11 E. 13th St. (bet. University Pl. & 5th Ave.) — $20
646-486-7313

East Village — BaoHaus
238 E. 14th St (bet. 2nd & 3rd Ave.) — $14
646-559-5985

East Village — Dumpling Man*
100 St. Marks Pl (bet. 1st Ave. & Ave A.) — $11
212-505-2121

Lower Mhn — ABC Chinese Restaurant
34 Pell St (bet. Bowery & Mott St.) — $25
212 346-9390

Lower Mhn — Amazing 66
66 Mott St. (bet. Bayard & Canal St.) — $25
212-964-0088

Lower Mhn — Au Mandarin
200-250 Vesey St (at West St.) — $30
212-385-0313

Lower Mhn — Big Wong
67 Mott St (bet. Bayard & Canal St.) — $13
212-964-0540

Lower Mhn — Buddha Bodai
77 Mulberry St (bet. Bayard & Canal Sts.) — $0
212-233-2921

Chinatown — Congee Village
100 Allen St. (bet. Broome & Delancy St.) — $16
212 941 1818

Lower Mhn — Deluxe Green Bo Restaurant
60 Bayard St., New York, NY 10013 — $10
212-925-2356

Lower Mhn — Dim Sum Go Go
5 E. Broadway (bet. Cather ne St. & Bowery) — $15
212-732 0797

Lower Mhn — Excellent Dumpling
111 Lafayette St. (bet. Walker & Canal St.) — $10
212-219-0212

Lower Mhn — Golden Unicorn*
18 E. Broadway (bet. Market & Catherine St.) — $20
212 941-0811

Lower Mhn — Jing Fong
20 Elizabeth St (bet. Bayard & Canal St.) — $20
212 964-5256

Lower Mhn — Joe's Ginger
25 Pell St (at Doyers St.) — $20
212-285-0333

Lower Mhn — Joe's Shanghai
9 Pell St. (bet. Bowery & Mott St.) — $20
212-233-8888

Lower Mhn — Lin's Dumpling House
28 Bowery (at Bayard St.) — $10
212-343-0923

Lower Mhn — Mandarin Court
61 Mott St. (bet. Bayard & Canal St.) — $15
212-608-3838

Chinatown — New Bo-Ky
80 Bayard St. (bet. Mott & Mulberry St.) — $10
212-406-2282

Lower Mhn — Nice Green Bo
67 Bayard St. (bet. Elizabth & Mott St.) — $15
212-625-2388

Lower Mhn — Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) — $35
212-619-0085

Lower Mhn — Ping on Mott
22 Mott St. (bet. Chatham Sq. & Pell St.) — $25
212-602-2867

Lower Mhn — Shanghai Cuisine*
89 Bayard St (at Mulberry St.) — $25
212 732 4888

Brooklyn — East Wind Snack Shop*
471 16th St. Brooklyn, NY 11215 — $11
929-295-0158

Queens — East Manor
47-45 Kissena blvd Flushing, NY 11355 — $25
718-888-9998

Queens — Himalayan Yak Restaurant*
7620 Roosevelt Ave. Jackson Heights, NY 11372 — $15
718-779-1115

Westchester — Fantasy Cuisine
20 N Central Ave Hartsdale, NY 10580 — $17
914-358-9048

KOREAN

Midtown West — Bann
350 W 50th St (bet. 8th & 9th Ave.) — $30
212-582-4448

Midtown West — Chom Chom
40 W 56th St (bet. 5th & 6th Ave.) — $40
212 213-2285

Midtown West — Danji
346 W 52nd St (bet. 8th & 9th Ave.) — $44
212-586-2880

Midtown West — Hanjan
38 W 26th St (bet. Broadway & 6th Ave.) — $31
212 206-7226

Midtown East — Koren Palace
127 E 54th St (bet. Park & Lexington Ave.) — $30
212 832 2350

Koreatown — Cho Dang Gol
56 W 35th St (bet. 5th & 6th Ave.) — $30
212 695-8222

Koreatown — Don's Bogam*
17 E 32nd St (bet. Madison & 5th Ave.) — $40
212-683-2200

Murray Hill — Franchia Vegan Cafe
12 Park Ave (bet. 34th & 35th St.) — $25
212-213-1001

Flatiron — Gnonnuri
1250 Broadway (bet. W 31st & 32nd St.) — $31
212 371 3045

Midtown West — HAN BAT*
53 W 35th St (bet. 5th & 6th Ave.) — $15
212-629-8588

Koreatown — HANGAWI*
12 E 32nd St (bet. 5th & Madison Ave.) — $40
212 213-0077

Koreatown — Hyo Dong Gak*
51 W 36th St (bet. 5th & 6th Ave.) — $20
212-695-7167

Koreatown — Kang Suh
1250 Broadway (at 32nd St.) — $30
212-564-5845

Flatiron — KRISTALBELLI
11 W 36th St (bet. 5th & 6th Ave.) — $40
212 290-2211

Koreatown — Kum Gang San*
49 W 32nd St (at Broadway) — $20
212-967-8905

Koreatown — Kunjip Restaurant
9 W 32nd St (bet. 5th Ave. & Broadway) — $15
212 216-9487

Koreatown — Madangsui*
35 W 35th St (bet. 5th & 6th Ave.) — $30
212-564-3333

Koreatown — Seoul Garden
34 W 32nd St (bet. 5th Ave. & Broadway) — $20
212 736-8002

Koreatown — Shilla
37 W 32nd St (bet. 5th Ave. & Broadway) — $25
212-967-1800

West Village — Do Hwa
55 Commerce St (at Bedford St.) — $27
212-414-1224

East Village — Bon Chon
5 St. Marks Pl (bet. 2nd & 3rd Ave.) — $20
212 228-2887

East Village — Dok Suni's
116 1st Ave (bet. 7th St. & St. Marks Pl.) — $20
212-477 9501

Lower Mhn — Kori
253 Church St. (bet. Leonard & Franklin St.) — $30
212-334-0900

Brooklyn — Ookibi*
146 Grand St. (bet. Driggs & Bedford Ave.) — $25
718-782-1424

Queens
KOREANA*
135-20 38th Ave Flushing, NY 11354
718-713-0252
$25

West Nyack
Kalbi House
291 Central Ave White Plains NY 10960
914-328-0251
$20

New Jersey
Dong Chun Hong*
144 Main St Fort Lee NJ 07024
201-592-0450
$13

New Jersey
Dotori Kimchi*
1430 Bergen Blvd Fort Lee NJ 07024
201-956-3697
$15

New Jersey
Gammeeok
485 Main Street Fort Lee NJ 07024
201-242-1333
$17

New Jersey
Gammeeok
110 Broad Ave Palisades Park NJ 07650
201-585-6300
$17

New Jersey
Myung Dong Noodle House*
2013 Lemoine Ave., Fort Lee NJ 07024
201-592-6300
$12

New Jersey
Pinehill Restaurant
123 Paramus Rd Paramus NJ 07652
201-843-0170
$20

New Jersey
PoongLim*
2053 Lemoine Ave Fort Lee NJ 07024
201-544-8988
$20

New Jersey
So Koog Hoog*
130 Main St., Fort Lee NJ 07024
201-585-1122
$15

THAI

Upper West
Long Grain
2534 Broadway (at 95th St)
212-678-0888
$22

Upper East
Eat Thai
1423 3rd Ave (bet 80th & 81st St)
212-772-1434
$15

Upper East
Spice
1475 1st Ave (at 77th St)
212-744-6374
$20

Upper East
Spice
1411 2nd Ave (bet 73rd & 74th St)
212-861-5348
$25

Upper East
Vieng Ping
1383A 2nd Ave (bet. 72nd & 73 St)
212-249-1484
$22

Midtown West
@NINE*
582 9th Ave (bet 42nd & 43rd St)
212-265-4496
$18

Midtown West
Acaluck Thai
530 9th Ave (bet 35th & 40th St)
212-594-7063
$15

Midtown West
Aura Thai
462 9th Ave (bet 35th & 36th St)
212-971-1530
$14

Midtown West
Bangkok House
350 W 46th St (bet 8th & 9th Ave.)
212-541-5643
$18

Midtown West
Breeze
911 8th Ave (bet. 45th & 46th St)
212-262-7777
$25

Midtown West
Cheepen Thai
761 9th Ave (at 51st St)
212-586-8308
$20

Midtown West
Heng 2 Thai Bistro
752 10th Ave (bet 51st & 52nd St)
212 765-7800
$15

Midtown West
Chai Thai Kitchen*
Chai Thai Home Kitchen only believes in using authentic Thai ingredients and fresh products from farmers markets to prepare their dishes. Chef Amornrat creates "Northern" Thai homestyle cooking meals with an international twist.
930 8th Ave. (at W. 55th St.)
212 707-6778
$18

Midtown West
Noodles*
630 9th Ave (bet W 54th & 55th St)
646-669-7628
$12

Midtown West
Pam Real Thai 47
402 W 47th St (bet. 9th & 10th Ave 1
212-315-4441
$20

Midtown West
Pam Real Thai 49
404 W 49th St. (bet. 9th & 10th Ave.)
212-333-7500
$20

Midtown West
Pongsri Thai*
244 W 48th St. (bet. Broadway & 8th Ave.)
212-582-3392
$25

Midtown West
Q2 Thai
788 9th Ave (bet 52nd & 53rd St.)
212 262-2238
$15

Midtown West
Room Service Midtown
630 9th Ave (bet 47th & 48th St.)
212-582-0995
$25

Midtown West
Thai Palate
534 9th Ave (bet 39th & 40th St)
212 279-9095
$15

Midtown West
Thai Select
472 9th Ave (bet 36th & 37th St)
212-695-3820
$12

Midtown West
Topaz Thai
127 W 56th St. (bet. 6th & 7th Ave.)
212-957-5020
$15

Midtown West
viv Bar & Restaurant
717 9th Ave (at 49th St)
212-581-5800
$20

Midtown West
Yum Yum 3*
668 9th Ave (at 46th St)
212-956-0636
$15

Midtown West
Yum Yum Bangkok*
950 9th Ave. (bet. 56th & 57th St.)
212 262 7244
$15

Midtown West
Yum Yum Too*
652 9th Ave (at 45th St)
212 247-2228
$20

Midtown East
A+ Thai Place*
1007 2nd Ave (bet. 53rd & 54th St.)
212-207-7080
$15

Midtown East
OBAO
222 E 53rd St (bet. 2nd & 3rd Ave.)
212-308-5568
$25

Midtown East
Talent Thai Kitchen
210 E. 34th St (bet. 2nd & 3rd Ave.)
212-725-5698
$11

Chelsea
Pad Thai
114 8th Ave (bet. 15th & 16th St.)
212-691-6228
$20

Chelsea
Pongsri Chelsea
185 W 23rd St. (bet. 6th & 7th Ave.)
212-645-8601
$20

Chelsea
Regional Thai*
208 7th Ave. (bet. 21st & 22nd St.)
212-807-9072
$15

Chelsea
Room Service
166 8th Ave (bet. 18th & 19th St.)
212-691-0299
$25

Chelsea
Royal Siam
240 9th Ave (bet. 22nd & 23rd St.)
212-741-1732
$25

Chelsea
Silom Thai
150 9th Ave (bet. 17th & 18th St.)
212-675-0060
$25

Chelsea
SONGKRAN
330 8th Ave (bet. 29th & 27th Sts.)
212 239-6792
$0

Chelsea
Spice
199 8th Ave (at 20th St.)
212-989-1119
$20

Chelsea
Thai Chat-Yo
233 9th Ave (bet. 24th & 25th St.)
212-488-2170
$11

Gramercy
Bangkok 2 Thai*
348 1st Ave (bet. 20th & 21st St.)
212 473-4480
$14

Gramercy
Jaiya Thai
396 3rd Ave. (bet. 28th & 29th St.)
212-685-1330
$25

Gramercy
Lemongrass Grill
136 E. 34th St (bet. 3rd & Lexington Ave.)
212 213-3317
$16

Gramercy
Rhong Tiam
31 E. 21st St (bet. 5th Ave. & Broadway)
212-420-7500
$20

Gramercy
Soi 30 Thai Cookog*
430 3rd Ave (at 30th St.)
212-481 5211
$16

Gramercy
Taan Thai Cuisine
17 E. 31st St (bet. Madison & 5th Ave.)
212 213-3773
$15

Gramercy
THAINY*
304 3rd Ave. (at 28th St.)
212-696-2888
$13

Gramercy
Toon Thai Cafe*
435 Park Ave. S (bet. 29th & 30th St.)
212-644-5353
$25

West Village
Galanga
149 W. 4th St (at 6th Ave.)
212 229-4267
$15

West Village
SEA
835 Washington St. (at W. 12th St.)
212 243-3330
$15

West Village
Tue Thai Food*
3 Greenwich Ave (6th Ave & Christopher St.)
212-929-9688
$20

East Village
Kati Thai Cuisine
347 E. 14th St (bet. 1st & 2nd Ave.)
212 533-2048
$11

East Village
Klong
7 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-505-9355
$15

East Village
Spice
39 E. 13th St. (bet. Broadway & Union Sq.)
212-982-9758
$20

East Village
Spice
104 2nd Ave. (at 6th St.)
212-533-1900
$20

East Village
Tai Thai
78 E. 1st St. (bet. 1st Ave. & Ave. A)
212-777 2552
$12

Lower Manhattan
Hi Thai
123 Ludlow St. (bet. Delancy & Livingston St.)
212-677 7624
$14

Lower Manhattan
Kuma Inn
113 Ludlow St 2 Fl (Delancey & Rivington St.)
212 353-8866
$25

Lower Manhattan
Pongsri Chinatown
106 Bayard St. (at Baxter St.)
212 349-3132
$20

Lower Manhattan
Sticky Rice
85 Orchard St (bet. Grand & Broome St.)
212-274-8200
$15

Soho
Kittichai
60 Thompson St. (bet. Broome & Spring St.)
212 219-2000
$36

Soho
Peep
177 Prince St (bet. Thompson & Sullivan St.)
212 254-7337
$20

Brooklyn
Chai Thai Kitchen*
124 N. 9th St (at Berry St.)
718-599-5605
$18

Brooklyn
Lily Thai
615 Grand St. (bet. Leonard & Lorimer St.)
718-218-7522
$15

Brooklyn
Pagoda Thailand
333 Graham Ave. (Devoe & Metropolitan Ave.)
718-388-8445
$30

Brooklyn
SEA
114 N. 5th St (at Berry St.)
718-384-4850
$20

Brooklyn
Skylca*
83 5th Ave (at St Marks Ave.)
718-230-0610
$15

Brooklyn
Tai Thai
206 Bedford Ave (bet. N. 5th & N. 6th St.)
718-599-5558
$30

Long Island
Phao Restaurant
29 Main St. Sag Harbor, NY 11963
631 725-0101
$35

New Jersey
Absolute Thai Homemade*
844 Anderson Ave Cliffside Park NJ 07010
201 941-2290
$13

VIETNAMESE

Upper East
Asia Grill
1817 2nd Ave (at 94th St.)
212 753-5818
$20

Upper East
Vermicelli
1492 2nd Ave (bet. 77th & 79th St.)
212 288-9865
$20

Midtown East
Le Colonial
149 E. 57th St (bet. 3rd & Lexington Ave.)
212 752-0606
$35

Koreatown
PHD32 & SHABU*
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-0888
$20

Gramercy
NiU Noodle House*
15 Greenwich Avenue (bet. 10th & Christopher St)
212 488-9888
$20

West Village
Saigon Market
93 University Pl (bet. 11th & 12th St.)
212 352-3651
$25

Lower Manhattan
Nha Trang
87 Baxter St. (bet. Bayard & Canal St.)
212 233-5948
$15

Lower Manhattan
Paris Restaurant*
113 Mott St. (bet. Henry & Canal St.)
212 226-7221
$5

Lower Manhattan
Paris Restaurant*
213 Grand St. (bet. Elizabeth & Mott St.)
212-226-3828
$5

Lower Manhattan
Pho Tu Do
102 Bowery St. (bet. Hester & Grand St.)
212-966-2868
$12

[illegible]	**Viet Cafe**	
345 Greenwich St. (bet. Jay & Harrison St.) 212-431-5568		$25
Brooklyn	**Nicky's Vint**	
311 Atlantic Ave. (bet. Hoyt & Smith St.) 718-855-8638		$9

OTHER

Upper West	**Asia Kae**	
710 Amsterdam Ave (bet. 94th & 95th St.) 212-280-8878		$25
Upper West	**Asiate**	
80 Columbus Cir. 35 Fl. (at 60th St.) 212-805-8800		$135
Upper East	**B8 Fusion**	
1656 2nd Ave. (at 85th St.) 212-263-4636		$20
Upper east	**Amber***	
1406 3rd Ave. (at 80th St.) 212-249-5020		$25
Upper East	**Goho**	
1428 3rd Ave. (at 81st St.) 212-861-4646		$31
Midtown West	**Blue Ribbon Sushi Bar & Grill**	
308 W. 58th St. (bet. 8th & 9th Ave.) 212-397-0404		$61
Midtown West	**Marea Restaurant**	
240 Central Park S. (bet. 58th & 59th St.) 212-582-5100		$130
Midtown West	**Rue 57**	
30 W. 57th St. (at 6th Ave.) 212-307-5656		$45
Midtown West	**VYNL**	
754 9th Ave. (bet. 50th & 51th St.) 212-974-2003		$25
Midtown East	**1066 Ena Restaurant**	
1064 1st Ave. (at 58th St.) 212-888-9009		$25
Midtown	**Fusha Asian Cuisine**	
1065 1st Ave. (at 58th St.) 212 752-8883		$35
Midtown	**Jazz at Kitano**	
The Kitano Hotel 66 Park Ave. (at 38th St.) 212-885-7123		$35
Chelsea	**Rice on Lexington Ave**	
115 Lexington Ave. (at 28th St.) 212-685-5400		$28
Greenwich	**Qi Asian Eatery**	
31 W. 14th St. (bet. 5th & 6th Ave.) 212-929-9317		$10
West Village	**Betel**	
51 Grove St. (bet. Bleaker St. & 7th Ave. S.) 212-352-0460		$30
West Village	**Cafe Asean**	
117 W. 10th St. (bet. 6th & Greenwich Ave.) 212-633-0348		$22
West Village	**CBap***	
100 W. 14th St. (bet. 6th & 7th Ave.) 212-207-8388		$10
West Village	**Goho**	
401 6th Ave. (bet. 8th St. & Waverly Pl.) 212-255-3242		$20
East Village	**Friend House**	
105 3rd Ave. (at 13th St.) 212-384-1438		$22
East Village	**Lucky Cheng's**	
24 1st Ave. (bet. 1st & 2nd St.) 212-473-0516		$30
East Village	**Prime & Beyond New York**	
30 E. 10th St. (bet. 3rd & 4th Ave.) 212-505-0033		$35
East Village	**Stand**	
24 E. 12th St. (bet. Univ. Pl. & 5th Ave.) 212-475-5800		$20
Lower Manh	**Rice***	
282 Elizabeth St. (bet. Houston & Prince St.) 212-226-5775		$15
Lower Manh	**The General**	
144 Bowery New York, NY 10002 212-971-7101		$0
Lower Manh	**Yushi**	
250 Vesey St. 4 World Financial Center 212-945-3088		$12
Tribeca	**Khe-ya**	
157 Duane St. (bet. Hudson St. & W. Broadway) 212-587-1085		$30
Brooklyn	**Blue Ribbon Brooklyn**	
280 5th Ave. (bet. 1st St. & Garfield Pl.) 718-840-0404		$55
Brooklyn	**Kiwiana**	
1147 Union St. Brooklyn, NY 11215 718-230-3682		$35
Brooklyn	**Purple Yam**	
1314 Cortelyou Road (bet. Argyle & Rugby Rds.) 718-940-8188		$30
Brooklyn	**Rice**	
81 Washington St. (bet. York & Front St.) 718-222-9680		$20
Long Island	**TOKU**	
2014C Northern Blvd. Manhasset, NY 11030 516-627-8558		$55
New Jersey	**AOZORA Restaurant**	
407 Bloomfield Ave. Montclair, NJ 07042 973-233-9400		$30
New Jersey	**Bings Burgers***	
249 Main St. Fort Lee, NJ 07024 201-592-6454		$10
New Jersey	**Koa Kae Yogurt**	
1605 Lemoine Ave, Fort Lee, NJ 07024 201-944-5484		$8
New Jersey	**the tea bar**	
1136 Palisade Ave. #4 Fort Lee, NJ 07024 201-944 3102		$10

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Exhibition

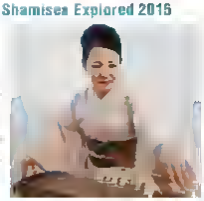
November 21 to December 30
Hokusai Great Art, Small Sizes
Ronin Gallery

The Ronin Gallery is hosting an exhibition featuring rare and exceptional works of Katsushika Hokusai, one of Japan's greatest ukiyo-e artists. "HOKUSAI Great Art, Small Sizes" explores Hokusai's early genius through a series of small-edition privately commissioned works. genre prints, erotic art (shunga), and beautiful miniature landscapes. Hokusai prints vividly depicting the people and atmosphere of Edo-era Japan, are presented in a rare collection spanning the years 1790-1815.

Location: 425 Madison Ave., New York, NY 10017
TEL: 212.688.0188 / RoninGallery.com

Performance

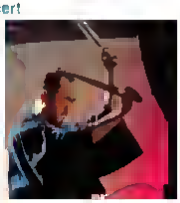
December 13
Phase 360° Koto and Shamisen Explored 2015
Masayo Ishigure



Japanese traditional instrument performer, Masayo Ishigure organizes a unique koto and shamisen performance event in collaboration with Western instruments and other style of performing arts such as dances and martial arts. Ms. Ishigure will play several Japanese traditional instruments (13 strings, 17 strings, and 20 strings koto, shamisen) and sing "jiuta" style music. Guest performers include MIYABI Koto Ensemble, TAP Dance, and Rhythm Nagi's.

Location: The National Opera Center America Marc Scorca Hall
330 7th Ave. (bet. 28th & 29th Sts.), 7th Fl., New York, NY 10001
TEL: 212.796.8630 / www.artful.ly/masayo-ishigure
masayokoto@gmail.com / TEL. 646.418.7098 (Ishigure)

December 20
Kaoru Watanabe In Concert
Shapeshifter Lab



Kaoru Watanabe, an innovative taiko drum and shinobue flute musician, will appear in concert along with the NeO ensemble, Sumie Kaneko, the Kaoru Watanabe Taiko Center ensemble Kaoru Watanabe Taiko Center students, and special guests. The first half of the performance will feature Mr. Watanabe's students while the latter half of the program will showcase professional musicians. Musical selections will include traditional Japanese songs to which global rhythms have been added, reflecting a uniquely enjoyable worldview.

Location: 18 Whitwell Place, Brooklyn, NY 11215

Event/Workshop

December 6
Koto and Shamisen Workshop
The National Opera Center America

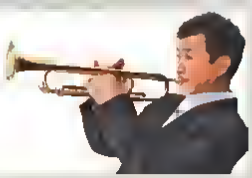
Those who are curious about the koto and the shamisen but have never had the opportunity to try playing them are invited to a special workshop with Masayo Ishigure, Japanese traditional instrument performer and lecturer. Ms. Ishigure will discuss these two instruments, their history, and how to read their sheet music. Koto instruction will take place from 1-2:30 pm and shamisen instruction will take place from

Event Feature

December 19

Shunzo Ohno Jazz Trumpet Live

The Cutting Room



New York based Japanese jazz trumpeter, Shunzo Ohno is coming back to The Cutting Room this December. Ohno is an accomplished composer and arranger who has performed and toured with many of the world's greatest jazz artists, including Art Blakey, Herbie Hancock, Wayne Shorter, Gil Evans, Larry Coryell, and many more. With numerous recordings under his own name as a leader, he has also appeared on over 30 more as a sideman and has collaborated on two Grammy recordings.

Ohno will be accompanied by David Berkman (piano), Clifford Carter (keyboards), Mark Egan (bass), and Billy Kilson (drums). You will also have a chance to purchase ReNew, Ohno's newest CD not sold until mid 2016.

Location: 44 E. 32nd St., (bet. Madison & Park Aves.)
New York, NY 10016
www.shunzoohno.com/en / www.thecuttingroomnyc.com

2:45-4:15 pm. The class size will be limited to 10 participants; reservations are on a first-come first-served basis.
Location: The National Opera Center America, Studio 706
330 7th Ave., 7th Fl., New York, NY 10001
TEL. 646-418-7098 / www.artful.ly/masuya-ishigure
masuyakotv@gmail.com

December 6

Japanese New Year Card Making Event

Friends Academy / Japanese Children's Society

Friends Academy is offering a Japanese New Year card making event for children from two and a half to six years old. It's a great opportunity for kids to experience Japanese culture alongside their parents. Participation for this event is $20 per child. $10 for each additional sibling. Parents may join for free. Advance reservation required. A free shuttle bus to the Japanese Children's Society in New Jersey, where they are hosting the same event at the same time, is available.
Location: Friends Academy
310 West 103rd St. (bet. West End Ave. & Riverside Dr.)
New York, NY 10025 / TEL. 212-935-8535 / www.japaneseschool.org

Japanese Children's Society, Inc.
8 W. Bayview Ave., Englewood Cliffs, NJ 07660
TEL. 212-947-4832 / www.japaneseschool.org

Happenings

Vital Shot Hair Revitalization Treatment

Belea New York

Belea New York, a Japanese hair salon that opened in Midtown this past April, is presenting an exclusive offer to Chopsticks NY readers. Throughout the month of December, the first five customers to visit the shop will receive a Keratin Complex Vital Shot Repair Treatment for their hair at no charge. The Vital Shot Repair Treatment uses condensed keratin to revitalize and beautify damaged hair. When making reservations, please mention the Vital Shot offer.
Location: 239 E. 53rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10022 / TEL. 646-707-0050 / www.beleany.com

Embroidery and Patchwork Exhibition and Workshop

Keiko Shiraishi

Keiko Shiraishi creates original craftworks incorporating Western patchwork techniques into Eastern embroideries. For the first time in her decades-long career, she will have a solo exhibition in New York on Dec. 23. On the 24th, she will also hold a Japanese doll making class to promote Japanese craft culture to New Yorkers. Sign-up is required for the class. Apply by Dec. 21. Pre-opening event will be held on Dec. 22 from 7-9 pm.
Location: Honzokaku
145 E. 35th St., (bet. 3rd & Lexington Aves.), Basement
New York, NY 10016 / www.honzohaven.org
contact@honzohaven.org / TEL. 646-707-7360

50% Discount or a Free Whitening Kit for New Patients

Dental Serenity of Manhattan

Dental Serenity is a Manhattan clinic providing a range of cosmetic dental services. To celebrate the Christmas holiday, they are offering a 50% discount or a free whitening kit to new patients receiving an examination, cleaning, and x-rays. With flexible payment plan options, Dental Serenity works closely with patients to help maintain the healthy smile, gums and teeth they have always dreamed of. This special promotion is valid through the month of December.
Location: 515 Madison Ave., (at 53rd St.), Suite 1225
New York, NY 10022 / TEL. 212-858-9266 / www.dentalserenity.us

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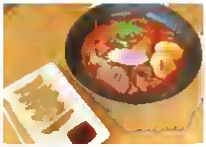
Autumn Customer Appreciation Special

MOCU-MOCU

MOCU-MOCU is offering obanyaki for $9.95 for a six-piece set. Their obanyaki variety includes plain or matcha batter and fillings such as red bean paste, apple compote and custard cream and ujikintoki. A Hiroshima-yaki Holiday Set, available at lunch or dinner, is also offered from $23. Enjoy seasonal house-made soup, warm edamame vichyssoise or pumpkin soup. A Mont Blanc dessert obanyaki, black tea or coffee and an original MOCU-MOCU shopping bag are also included. Available from Nov. 15-Dec. 15.
Location: 746 10th Ave., (bet. 50th & 51st Sts.), New York, NY 10019
TEL. 212-765-0197 / www.mocu-mocu.com

Hell's Fire Ramen Campaign with Special Gyoza Offer

Naruto Ramen



In honor of the new Upper West Side branch that opened in September, Naruto Ramen is offering a campaign for a super spicy ramen to warm you up this winter. Full of Korean red chili paste, red chili pepper and kimchi, the Hell's Fire Ramen has five levels of heat. Upon finishing a bowl of the fiery Level 5 ramen, you can get a coupon for a free serving of house-made gyoza. Coupons are available through Dec. 31. The campaign is running at the following three locations.

Upper West Side location
2634 Broadway, (at 100th St.), New York, NY 10025
TEL. 212-222-0229

Upper East Side location
1596 3rd Ave, (bet. 89th & 90th Sts.), New York, NY 10128
TEL. 212-289-7803

Brooklyn location
276 5th Ave., (bet. 4th Ave & Garfield Pl.), Brooklyn, NY 11215
TEL. 718-832-1111 / www.narutoramenex.com

Takoyaki Tuesday

Okiway

At okonomiyaki restaurant Okiway, which celebrated its grand opening this year, you can enjoy a range of savory pancakes from the traditional Japanese okonomiyaki to innovative versions incorporating international flavors. On each Tuesday during the month of December, Okiway is offering a special "Takoyaki Tuesday" promotion. Customers dining at the restaurant who mention that they saw this piece in Chopsticks NY will receive a complimentary six-piece serving of takoyaki. Only one complimentary takoyaki dish is available per table.
Location: 1006 Flushing Ave., Brooklyn, NY 11237
TEL. 718-417-1091 / www.okiwaynyc.com

Free Ramen Topping at a Late Night Izakaya

Shinya Shokudo

Known as Totto Ramen by day, this restaurant becomes a special izakaya called Shinya Shokudo late at night serving specially arranged ramen as well

as regular izakaya favorites. Of course they have Japanese beer and wine, but an abundant selection of gins and whiskies is also available. Mention this article from Chopsticks NY and get a double helping of a meat topping or a single topping from the general menu for free. Offer valid through February 2016.

Location. 248 E. 52nd St., (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 212-230-1234

Japanese Ceramics Exhibition and Sale

N.Y. Togei Kyoshitsu

From Dec. 4 until Dec. 23, N.Y. Togei Kyoshitsu is offering a special exhibition and sale of ceramics that have been lovingly handcrafted by Togei Kyoshitsu members. N.Y. Togei Kyoshitsu, open since 1997, teaches traditional Japanese ceramics classes for beginning and advanced students alike. A wide selection of pieces, from dinnerware to objets d'art, will be showcased. You can also speak with the artists in person. Each piece is one of a kind. Mention Chopsticks NY and get 5% off your purchase.

Location. 5 W. 30th St., 3 Fl., (bet. Broadway & 5th Ave.)
TEL. 212-268-1711 / www.nytogei.com

December promotion: Free Bottle of Soju

Seoul Garden

Seoul Garden is a long standing popular Korean food restaurant in Koreatown Manhattan, offering hearty dishes using quality ingredients. During the month of December, those ordering a Hot Pot will enjoy a complimentary bottle of soju, Korean hard liquor, from the restaurant. Enjoy a variety of Korean style hot pots along with soju to warm up inside and out.

Location: 34 W. 32nd St, (bet. 5th Ave. & Broadway), 2nd Fl.
New York, NY 10001 / TEL 212 736 9002 / www.seoulgarden32.com

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Winter Special Dinner Course for Two

Songkran Thai Kitchen

Songkran Thai Kitchen offers contemporary Thai food reflecting the fun and happiness of Thai culture. On New Year's Eve, they offer Winter Special Dinner Course for two for $40. You can also request All-You-Can-Drink for an additional $16. Also offered only in wintertime are special noodle soups such as Tom Yum Noodle Soup, Curry Noodle Soup, Yen Ta Four and Clear Noodle Soup.

Location: 330 8th Ave., (bet. 26th & 27th Sts.), New York, NY 10001
TEL. 212-239-8792
www.songkranthaikitchennyc.com

Relax and Ease Stress with Reduced-Price Acupuncture Treatments

REST

Recently opened on the Lower East Side, REST provides acupuncture in a unique, stylish and spacious environment. Acupuncturists Yukiko Naoi and Lexy Nonnor provide stress reduction treatments allowing each client to reach a deep state of relaxation. To celebrate its grand opening, REST is holding a campaign until the end of January 2016, offering sessions for $50 (Reg. $75) to first time clients. By offering less expensive sessions, REST makes it possible for everyone to relax on a regular basis.

Location. 131 Norfolk St. (bet. Rivington & Stanton Sts.)
New York, NY 10002
TEL. 212-234-0650
www.rest-nyc.com

Premium Sweet Potato Shochu Special

Komasa Jyozo / Donburiya

Casual izakaya style restaurant, Donburiya will be offering Kura no Shikon (premium sweet potato shochu by Komasa Jyozo) during the month of December. Crafted with premium sweet potatoes made by an award-winning potato grower with locally made rice koji, this shochu goes through an aging process that helps it mature into a well-rounded taste. Those ordering sauteed *Beef Intestine* or *Washu Beef Intestine Tofu-Jiggae* and a glass of Kura no Shikon can enjoy the glass for $6 (Reg. $8).

Location. 253 W. 55th St
(bet. Broadway & 8th Ave.)
New York, NY 10019
TEL. 212-980-7909

Happenings Features

Anti Aging Skincare Seminar with New Soap Bar

Cosme Proud

Cosme Proud, specializing in high-performance Anti-aging skincare and beauty products, released new their soap bar, Golden Jade Savon, this October. At the launch event of the new product on Oct. 28, Katsuya Araki, President of Cosme Proud, gave a free lecture on anti-aging skincare in the transitional period from autumn to winter. During the seminar, participants had a chance to try the Golden Jade Savon that was formulated by a natural herbal compound from dozens of carefully selected plants and aged for four months to concentrate the beauty components. They experienced that the super fine and creamy foam the soap created clung to the skin and removed dirt and oil gently. All participants received sample size Golden Jade Savon ($10) for free.

Info. www.cosmeproud.com

5-Course Dinner Featuring Seasonal Japanese Dishes and Dassai Sake

Saikai Dining Bar / Asahi Shuzo

Recently opened in the West Village, Saikai Dining Bar offers contemporary Japanese fine dining with an attractive, stylish atmosphere and serves dishes that reflect both authentic and modern tastes by using the freshest seasonal ingredients. In collaboration with Asahi Shuzo in Yamaguchi Prefecture, brewer of Dassai premium sake, they hosted an event serving a 5-course dinner on Nov. 5. All dishes were created by Chef Atsushi Nakahigashi and each course was paired with a particular type of Dassai sake. Mr. Kazutoshi Sakurai, Executive VP of Asahi Shuzo, also participated in the event and gave a presentation about the brewery and brand while serving exquisite Dassai sake.

Saikai Dining Bar
24 Greenwich Ave., (at W. 10th St.), New York, NY 10011
TEL. 646-838-5599 / www.saikainyc.com

Asahi Shuzo
www.asahishuzo.ne.jp/en/

MTG

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